

CHRISTMAS PARTY MENU

TO START

Chicken Liver & Brandy Pate
Cranberry butter – Toasted Brioche

Carrot & Cumin Soup (V)
Sippet – Crème Fraîche

Prawn Cocktail
Mixed leaves – lemon wedge

MAIN COURSE

Roast Turkey & Stuffing
Pig-in-Blanket-Roast Potatoes-Seasonal Vegetables-Gravy

Roasted fillet of Salmon Hollandaise Sauce
Chive Mash-Seasonal Vegetables

Winter Vegetable Wellington
Red Wine Sauce-Roast Potatoes-Seasonal Vegetables

DESSERT

Christmas Pudding
Brandy Sauce

Trio of Ice Cream

Traditional Lemon Tart
Raspberry Sorbet

Coffee & Mince Pie

£19.95 per person

INCLUDES PRIVATE USE OF RESTAURANT, CRACKERS & NOVELTIES



GOURMET CHRISTMAS MENU

TO START

Confit Duck Terrine
Caramelised Apple – mulled wine gel – toasted brioche
Carrot & Cumin Soup
Curry oil-creme fraiche – homebaked bread
Gravadlax
Sweet Walnuts – Rhubarb Gin dressing
Red Onion & Pearl Las Tart Tatin (v)
Mixed leaves

MAIN COURSE

Roast Turkey
Pig-in-blanket-Glazed Parsnip-Roast Potatoes-Brussels Sprouts-Chest Nuts-Bacon
Braised Pavé of Beef
Roasted Roots -Bubble & Squeak-Red Wine Sauce
Roasted fillet of Salmon
Prawn Risotto Bon Bon-Pickled Samphire-lobster bisque
Sweet Potato, Mushroom & Chestnut Wellington (v)
Parmentier Potatoes-Red Wine Sauce

DESSERT

Christmas Pudding
Brandy Sauce
Baileys Crème Brulee
Shortbread
Chocolate Souffle
Raspberry Coulis-homemade cookie

Coffee & Mince Pie
£25.95 per person

INCLUDES PRIVATE USE OF RESTAURANT, CRACKERS & NOVELTIES



MENUS SUITABLE FOR LUNCH AND EVENING BOOKINGS

A DEPOSIT OF £5 IS PAYABLE PER PERSON UPON BOOKING THIS IS REFUNDABLE UP TO 2
WEEKS PRIOR TO EVENT BOOKING DATE
WITHIN 2 WEEKS THIS IS NON-REFUNDABLE.

PLEASE CONTACT US IN ADVANCE IF ANY MEMBERS OF YOUR PARTY HAVE ALLERGIES
BOOKING SUBJECT TO AVAILABILITY
PRE ORDER IS ESSENTIAL ONE WEEK PRIOR TO BOOKING DATE

