



Christmas Party Menu 2018

Starters

- Tuscan tomato soup, with feta snow. (V)(GF)
Chicken liver pate, red onion marmalade, toasted brioche.
Ham hock and pea terrine, piccalilli and walnut bread. (GF)
Smoked duck and orange salad. (GF)
Prawn and Crayfish cocktail, thousand island dressing.
Brie wedges in Japanese style breadcrumbs. (V)

Main Courses

- Turkey breast, pigs in blankets, sage and onion stuffing, bread sauce, traditional gravy, seasonal vegetables and roast potatoes.
Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables and pan gravy.
Mushroom, cranberry and brie wellington, season vegetables and roast potatoes. (V)
Hake fillet with lobster and crayfish bisque, savoy cabbage, bacon and crushed potatoes.
Chicken supreme, creamy mash, seasonal vegetables with a mushroom and thyme sauce.

Desserts

- Christmas Pudding with brandy sauce.
Raspberry and white chocolate roulade. (V)(GF)
Fresh fruit salad with vanilla seed ice cream.
Pannacotta served with fresh seasonal compote.
Almond and Toblerone chocolate cake. (V)(GF)
Festive cheese selection, chutney, celery, fruit and crackers.

Vegan options available on request.

1 Course	Adult 20.00	Child 16.00
2 Course	Adult 23.00	Child 20.00
3 Course	Adult 26.00	Child 22.00

£10 non-refundable deposit per person.

Children must be under 12 years old.

We work closely with our suppliers and to the best of our knowledge all our products are GM free. Some dishes may contain nuts. If you have any specific dietary requirements please ask one of our team at the time of pre-ordering who will endeavour to accommodate your needs.