



# Christmas Party Menu

Available Monday to Friday (lunch & dinner) 1st December to the 19th December  
£29.95pp for 2 courses, £34.95 for 3 courses. £10pp deposit on booking.

## Starter

### Spiced Roasted Parsnip Soup.

Finished with yoghurt, chilli oil & parsnip crisps.

### Homemade Chicken Liver, Cream & Brandy Paté.

With caramelised onion marmalade and toasted sourdough baguette.

### Tempura Prawns.

Tempura prawns with a teppanyaki dip.

### Mushroom and roquefort cheese arancini.

With a pomodoro sauce finished with black truffle mayo, crispy bacon & chives.



## Main Course

### Turkey Parcel.

Turkey breast, seasonal stuffing wrapped in bacon, with duck fat roasted potatoes, honey roast parsnips, pigs in blankets, seasonal vegetables & proper homemade gravy.

### Slow Roasted Maple Glazed Belly Pork.

On a bed of mustard mash, caramelised red cabbage & apple cider gravy.

### Mushroom and Pea Risotto.

Creamy arborio rice cooked with wild mushrooms and garden peas finished with fresh herbs.

### Salmon with a herb and garlic cream sauce.

Served on a bed of wilted spinach and duchess potatoes.

## Dessert

### Classic Christmas Pudding.

Laced with Rum, served with warm brandy sauce.

### Apple Frangipane Tartlet.

Shortcrust pastry tartlet, filled with vanilla custard cream & frangipane. Topped with diced apples & finished with apricot glaze. Served with a salted caramel sauce.

### Tiramisu.

Coffee soaked sponges, layered with zabaglione cream & finished with cocoa dusting.



Cheese & Biscuits available - £5.00 supplement