



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.

Salmon with a herb and garlic cream sauce.

Served on a bed of wilted spinach and duchess potatoes.

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.

Dessert

Classic Christmas Pudding.

Laced with Rum, served with warm brandy sauce.

Tiramisu.

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

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.



Cheese & Biscuits available - £5.00 supplement

