

Christmas Party Night Menu 2019

Starters

- ❖ Roasted butternut squash and red pepper soup served with a crusty roll and butter
- ❖ Duck liver and orange parfait served with salad garnish, Jaffa marmalade and crusty roll
- ❖ Goats cheese and red onion tart served with salad garnish and red pepper coulis

Mains

- ❖ Traditional oven roast turkey with all the trimmings, sage & onion stuffing, roast potatoes, real roast gravy, and of course pigs in blankets
- ❖ Chicken wrapped in serrano ham served with a tarragon and leek cream sauce
- ❖ Lemon, basil and dill salmon en croute served with rich tomato and basil sauce
- ❖ Slow roasted belly pork served with a cider, honey and whole grain mustard sauce
All the above served with seasonal greens and roast potatoes.
- ❖ Cauliflower, leek and blue cheese gratin

Desserts

- ❖ Traditional boozy Xmas pudding and rum sauce
- ❖ Warm rich Belgium chocolate brownie served with chocolate sauce, white chocolate shavings and caramel ginger ice cream
- ❖ Zesty lemon tart served with Chantilly cream and raspberry coulis
- ❖ Mini cheeseboard, trio of smoked Applewood, Yorkshire Blue and mature cheddar, assorted crackers, celery sticks and grapes (£2.00 supplement)

Please make us aware of any allergies before ordering.

Gluten and dairy free options available upon request.