

Christmas Party Night Menu 2019

Including resident DJ

Friday 6th December - £32.50
Saturday 7th December - £37.50
Friday 13th December – Full
Saturday 14th December - £40.00
Friday 20th December – £41.50
Saturday 21st December - £46.50

Starters

(V) Cream of butternut squash & sweet potato soup

(V) Sliced galia melon with a compote of red berries

Pan fried oyster mushroom, smoked chicken & marinated feta dressed with toasted sesame seed vinaigrette (Se,Mu,Mi)

Coarse game terrine wrapped in bacon with homemade Piccalilli (Mu,W,G,E)

(V) Baked breaded goats cheese, rocket leaves & cranberry sauce (Mi,W,E,G,Mu)

Mains

Roasted turkey served with an apricot & chestnut stuffing, chipolatas & bacon roll (W,G,N,E,Mi)

Gently roasted loin of free range Tamworth pork with apple & cider sauce (Mi)

(V) Oven baked vegetable filo parcel on tomato puree & basil sauce (Mi,W,G)

Duo of Scottish salmon & North Atlantic cod glazed with a lemon & prawn sauce (Mi,F,C)

Desserts

Selection of cheeses with celery, grapes & biscuits (Mi,Cel,W,G)

Light raspberry mousse resting on a red fruit coulis (E,Mi)

(V) Dark chocolate truffle cake with poached pears & chocolate sauce (Mi,G,W)

(V) Traditional Christmas pudding served with Brandy sauce (G,W,E,Mi)

(V) Warm peach & almond slice drizzled with custard (Mi,N,E,G,W)

Tea or coffee with mince pies (G,W,E,Mi)

(V) – Suitable for vegetarians

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team members for more information.

A discretionary 10% service charge will be added to all bills for parties of 6 or more