

Christmas Party Menu

AVAILABLE 28TH NOVEMBER – 20TH DECEMBER
THREE COURSES • £37.50 PER PERSON
TWO COURSE • £32.50 PER PERSON

Starters

Goats Cheese & Caramelised Red Onion Croquette, endive, roasted grape and walnut salad Beef Carpaccio, Rocket, Parmesan Dressing, Pine Nuts, & Parmesan Crackling Classic Salmon Dill Gravadlax, Toasts, Horseradish & Gin Creme Fraiche Chicken liver & Cognac parfait with toasts and Tomato Chutney Spicy Cauliflower Nibbles, Lambs Leaf Lettuce, Spicy tomato Chutney, Candied Walnuts (VG)

Mains

Turkey breast filled with Chorizo Stuffing wrapped in Parma Ham, Pigs in Blankets, Roast Potatoes, Vegetables, Yorkshire Pudding, Proper Gravy.

Santa's Stack burger, beef patty, Crispy Bacon, Melted Brie, Cranberry sauce, salad in a Brioche bun with Skin on Fries

10oz Westcountry Ribeye Steak, Onion Rings, peppercorn sauce, Salad & Fries (8.00 supplement)
Seabass & Prawn En Papillote, New Potatoes, Fennel, Cherry Tomatoes, Shallots, Lemon Emulsion Sauce
Puff pastry wellington slice filled with butternut squash, Lentils and Almonds, with a smokey red
pepper chutney, roast potatoes, vegetables and Rich tomato Herb Sauce (VG)

Dessert

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream Ice Cream
Rich Chocolate Fondant, Honeycomb Ice Cream & Chocolate Sauce
Warm Lemon Tart with Raspberry Sorbet
Winter Berry cheesecake, Clotted Cream Ice Cream
Mocha Ice Cream topped with Bailey's, Shortbread biscuits
Affogato- Vanilla Ice Cream Y Espresso (VG)

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