

Christmas Party Menu

Starters

Curried Cauliflower Soup
with garlic croutons & rustic bread & butter (V)

Breaded Brie Wedges served hot & crispy
with cranberry mayonnaise (V)

Oak Smoked Salmon & Baby Prawns
in a Marie Rose sauce served with brown bread & capers

Game Terrine
served with Cumberland chutney & warm ciabatta

Mains

Traditional Roast Turkey Breast
served with roast potatoes, chestnut stuffing,
pigs in blankets, spiced red cabbage, sauté sprouts
and redcurrant gravy

**Golden Maple Glazed Carrots & Parsnips with Mushrooms
& Hazelnuts** served in a puff pastry tart with roast potatoes,
sauté sprouts & a tarragon cream sauce (v)

Braised Lamb Shank
served with dauphinoise potatoes, butternut squash purée
and creamed savoy cabbage with bacon

Honey Mustard Grilled Salmon Supremé
served on a bed of crushed pea, potato & celeriac mash
with parsnip crisp and a dill & white wine cream sauce

Desserts

Traditional Christmas Pudding
served with brandy custard

Spiced Apple and Mincemeat Strudel
served with vanilla ice cream

Lemon Meringue Pie
served with vanilla ice cream

Dark Chocolate & Cointreau Mousse

Coconut & Vanilla Panna Cotta
served with blackcurrant sorbet
and winter berry compote
(Gluten & Dairy Free)

Homemade Orange & Cranberry Mince Pies
served with tea or filter coffee

Please advise us if you have
a food intolerance

2 Course - £21.95 3 Course - £26.95