

Party Night Menu 2019

Saturday 7th, Friday 13th, Saturday 14th, Friday 20th & Saturday 21st

Homemade carrot and coriander soup, croutons

Ham hock and chicken terrine, chutney, crostini

Prawns and smoked salmon, Marie Rose sauce, lemon dressing, cucumber

Coriander and cumin falafel, tomato and basil salsa



Roast sirloin of Norfolk beef, Yorkshire pudding, roast potatoes, pan jus

Slow cooked venison haunch casserole, fondant potato, confit parsnip

Traditional roast Norfolk turkey, bacon wrapped chipolata, apricot stuffing, roast potatoes, jus

Oven baked fillet of salmon, crushed new potatoes, creamy leeks

(V) Stower Grange nut roast, roasted new potatoes, spiced tomato sauce

(V) Harissa marinated Halloumi, chargrilled aubergine, pepper dressing, couscous

All offered with a selection of vegetables



Dark chocolate delice, ginger crumb

Banana and date sponge, vanilla ice cream, butterscotch sauce

Lemon posset, fresh raspberries, crushed meringue

Homemade Christmas pudding, brandy sauce, dried cranberries

Selection of cheese, biscuits, homemade chutney, grapes and celery



Coffee and Mince Pies

PRICE £46.50 per person

Includes half a bottle of house wine, party favours and music & dancing to 1am