

Party Night Menu

Starters

(Vegan) Carrot and coriander soup, croutons

Smoked haddock and chive fishcakes, lemon mayonnaise

Ham hock and parsley terrine, celeriac remoulade

(Vegetarian) Marinated halloumi, Greek salad – cucumber, olive and mint

Main Courses

Traditional roast turkey, chipolata wrapped in bacon, apricot and sage stuffing, roast potatoes

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

Slow cooked venison stew, puff pastry fleuron, confit parsnip, mashed potato

Basil crusted salmon fillet, Provençal artichoke ragout, char grilled courgette

(Vegan) Butternut squash and sweet potato nut roast, roasted new potatoes, spiced tomato sauce

Desserts

Stower Grange Christmas pudding, brandy sauce, dried cranberries

Raspberry crème brûlée, fresh raspberries, sablé biscuit

Sticky Toffee pudding, butterscotch sauce, vanilla seed ice cream

A selection of cheese and biscuits, homemade chutney, celery, grapes

Coffee and Mince Pies

£50.00