



Party Night Menu 2023

DATES: 9th, 15th, 16th & 22nd December

Starters

Carrot and coriander soup, croutons

Pressed ham hock and parsley terrine, rocket salad, chutney, crostini

Prawn and crayfish salad, Marie rose, cucumber, lemon

Spiced falafels, red pepper salsa, balsamic dressed leaves

Main Courses

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

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

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

Oven baked fillet of salmon, Lyonnaise potatoes, tenderstem broccoli, saffron cream

Pistachio and butternut squash nut roast, spiced tomato sauce, roasted new potatoes

All offered with a selection of seasonal vegetables

Desserts

Traditional Christmas pudding, brandy sauce, dried cranberries

Raspberry crème brûlée, fresh raspberries, shortbread biscuit

Dark chocolate brownie, salted caramel ice cream

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

Coffee and Mints

£45 per person

Please make us aware of any allergies or dietary requirements you may have