



CHRISTMAS PARTY MENU 2019

STARTERS

Roasted creamy Celeriac Soup served with parmesan croutons and crusty bread (v)(vg)(gfa)

Crayfish Cocktail with Marie Rose Sauce, served with brown bread and butter (gfa)

Homemade Chicken Liver Parfait served with toast and onion marmalade (gfa)

Warm Mushroom Tart with goats cheese and onion marmalade (v)

Pan Fried Scallops with black pudding, crispy pancetta and pea puree

MAINS

(All of our mains are served with fresh, seasonal vegetables)

Roast Turkey with all the trimmings (gfa)

Baked Salmon Fillet with a parmesan crust served with green beans, crab and spring onion cake and hollandaise sauce

Confit Duck Leg served with fondant potatoes, spiced braised red cabbage, honey glazed parsnips and wild berries sauce

Homemade Nut Roast with all the trimmings (v)

Cauliflower Steak served with baby aubergine and new potato hash and a cherry tomato blush (vg)(v)

Beef Wellington served with Dauphinoise potatoes, tender stem broccoli and red wine jus

DESSERTS

Traditional Christmas pudding served with brandy sauce or custard

Apple and cinnamon Crumble served with custard

Cheese board with biscuits, apples, grapes and onion marmalade (gfa)

Chocolate Tart served with blackcurrant sorbet

Dairy free Chocolate Orange pudding served with dairy free salted caramel ice cream (vg)

TWO COURSES £21

THREE COURSES £26