



CHRISTMAS PARTY MENU 2018

STARTERS

Creamed Vegetable Soup served with parmesan croutons and crusty bread (v)(gfa)

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

Ham Hock and Black Pudding Salad served with a bourbon and apple glaze

Homemade Chicken Liver Pate served with toast and onion marmalade

Warm Goats Cheese and Caramelised Onion Tart with toasted pine nuts and lemon dressing (v)

Pan Fried Scallops with a black pudding crumb served with a sweetcorn puree

MAINS

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

Roast Turkey with all the trimmings

Baked Salmon Fillet and King Prawns served with samphire and new potatoes and lemon butter (gfa)

Veal Escalope served with cinnamon apples, potato mash and green beans (gfa)

Homemade Nut Roast with all the trimmings (v)

Guinea Fowl served with root vegetable mash and a wild mushroom jus

Venison Wellington served with a blackberry jus, potato fondant and kale and spinach

DESSERTS

Traditional Christmas pudding served with brandy sauce or custard

Champagne Sorbet (gfa)

Spiced Apple Crumble served with custard

Selection of local cheeses with biscuits, apples, celery, grapes and onion marmalade (gfa)

Eton Mess Cheesecake

Chocolate Orange Truffle Mousse Petit

TWO COURSES £21

THREE COURSES £26