



Christmas Party Night Menu 2019

Starters

Winter Root Vegetable Soup, Herb Croutons

Ham Hock & Green Peppercorn Terrine, Piccalilli, Sour Bread Crostini

Traditional Prawn Cocktail, Buttered Granary Bread

Goats Cheese Bavoire, Beetroot Carpaccio, Candied Walnuts

Mains

Braised Slow Cooked Pork Belly, Swede & Apple Hash, Black Pudding, Cider Gravy

Trio of Roast Turkey, Breast & Thigh, Glazed Ham, Chestnut Stuffing

Chipolatas, Roast Potatoes, Gravy.

Pan Fried Seabream, Saffron and Pea, Brown Shrimp Risotto, Chive Oil

Chick Pea, Sweet Potato, Paneer, Roasted Purple Sprouting Curry, Lemon & Thyme Cous Cous

All served with Cauliflower and Broccoli Cheese, Honey Roasted Carrots and Parsnips,

Brussel Sprouts with Chestnuts

Desserts

Traditional Ye Olde Christmas Pudding, Brandy Sauce, Cranberry Compote

Salted Caramel Cheesecake, Roasted Peanut Crisp, White Chocolate Sauce

Mulled Wine Trifle with Genoise Sponge, Cinnamon Custard, Pecan Shortbread Biscuit

Selection of Local & Imported Cheese Selection, Biscuits, Plum Chutney, Grapes & Celery

To Finish

Fresh Filter Coffee or Tea with Chocolates

£39.95 per person

All dishes can be made gluten free