



# CHRISTMAS PARTY 2017

CHOICE OF THREE COURSES

- STARTERS -

**Butternut squash & sweet potato soup**

**Smoked salmon & crayfish tian**  
with Avruga caviar & granary bread

**Confit duck, spring onion & cranberry filo parcel**  
with spring onion & cucumber salad

**Twice baked 3 cheese soufflé**  
with winter leaves, salad & sea salt croute

**Chicken liver parfait**  
with mixed leaves, toasted brioche, pear & date chutney

**Creamy garlic mushrooms en croute**  
with garlic herbs & Parmesan salad

- MAINS -

**Traditional roast turkey**  
with seasonal stuffing & all the trimmings

**Slow roasted lamb shank**  
with parsnip purée, Dauphinoise potatoes  
& redcurrant & rosemary jus {£2.50 supp}

**Pan roasted pheasant breast wrapped in Proscuttio ham**  
with fondant potato, spinach & pea fricassee & cranberry jus

**Roast sirloin of beef**  
with homemade Yorkshire pudding & trimmings

**Fillet of seabass**  
with lime & coconut rice, sweet chilli & stir fry vegetables

**Poached fillet of salmon**  
with lemon croquet potato, winter greens & light cream sauce

**Roasted pepper, red onion & goats cheese tartlet**  
with a red pepper coulis, dressed rocket & chive potatoes

- DESSERTS -

**Christmas pudding**  
with homemade brandy sauce

**Dark chocolate & pistachio tart**  
with raspberry coulis & vanilla ice cream

**Pear & white chocolate brûlée**  
with chocolate dipped shortbread

**Caramelised citrus tart**  
with raspberry sorbet

**Sticky toffee pudding**  
with hot caramel sauce

**Selection of cheese & biscuits**  
{£2.00 supp}

# CHRISTMAS DAY 2017

CHOICE OF THREE COURSES

- STARTERS -

**Mushroom, chestnut & pumpkin seed soup**

**Twice baked three cheese soufflé**  
with sea salt croute & walnut salad

**Pulled ham hock, chicken & parsley terrine**  
with dressed leaves toasted brioche & chutney

**Crab crayfish & king prawn tian**  
with smoked salmon & a lemon oil dressing

**Smoked duck & beetroot salad**  
with beetroot purée & toasted pine nuts

**Champagne sorbet**

- MAINS -

**Traditional roast turkey**  
with seasonal stuffing & all the trimmings

**Roasted pork tenderloin stuffed with sage & apricot**  
served with fondant potato, celeriac purée & red wine sauce

**Roast sirloin of grain fed beef**  
with homemade yorkies & all the trimmings

**Fillet of lamb wellington**  
with Dauphinoise potatoes, roasted leeks & redcurrant jus

**Fillet of lemon sole**  
filled with a salmon & spinach mousse, crayfish & lemon butter

**Roasted sweet potato & butternut squash filo tartlet**  
with a cranberry & mulled wine coulis  
& rosemary Parmentier potatoes

- DESSERTS -

**Traditional aged Christmas pudding**  
with candied orange, brandy & custard sauce

**Strawberry shortbread**  
with Chantilly cream

**Homemade apple tart tatin**  
with calvados ice cream & cinnamon candy

**Triple chocolate & pecan nut brownie**  
with vanilla bean ice cream & hot chocolate sauce

**Selection of cheese & biscuits**  
with apple, chutney, celery & grapes

**Coffee & petit fours**



## CHRISTMAS PARTY MENU

**3 course £24.95 per person**

We also offer a choice of two courses  
{2 course menu not available Friday or  
Saturday evenings, or Sunday lunch}

**2 course £19.95 per person**

## CHRISTMAS DAY MENU

**£70.00 per person**

This includes a glass of  
champagne on arrival

A selection of quality wines are available  
to complement your meal

Our dining area will be festively  
decorated & we will be taking  
Christmas Party bookings for the  
dates from December 1 up to  
December 24, 2017

We look forward to seeing you  
and will make sure your  
visit to us is a special one

*Mark, Claire @ the team*