



# CHRISTMAS PARTY MENU

TWO COURSES £28.00

THREE COURSES £33.00

## STARTERS

- Warm smoked salmon, watercress tart, pickled cucumber salad, chive crème fraiche
- Creamy celeriac soup, roasted chestnuts, truffle oil, crusty bread
- Haslet terrine, pear, date, mulled wine chutney, toasted sourdough
- Twice baked goats cheese soufflé, apple, walnut salad, raspberry vinaigrette

## MAIN COURSE

- Roast turkey, roasted potatoes, carrot, parsnips, sprouts, sage and onion stuffing, pigs in blankets
- Grilled fillet of hake, creamy leek, potato, sweet corn, spinach, crayfish chowder
- Slow roasted beef brisket, horseradish mash, spiced red cabbage, honey roast carrot, red wine sauce
- Butternut squash, wild mushroom, cranberry, chestnut wellington, dauphinoise potato, buttered kale, vegetable gravy

## DESSERTS

- Traditional Christmas pudding, brandy custard
- Bailey's pannacotta, chocolate sauce, fruit and nut biscotti
- Sticky ginger pudding, fudge sauce, vanilla ice cream
- Iced chocolate chip, orange parfait, poached Clementine's, shortbread

## TO FINISH

- Tea or coffee with warm mince pies

