



2016 Christmas Party Menu – 3 course 29.00 / 2 course 25.00 per head

Goats Cheese & Sweet Chilli Bake ^{*(V)}

Creamy Goats cheese with sweet chilli sauce wrapped in light filo pastry sheets and freshly baked in the oven.

Luxury Salmon & Prawns ^{*(V/GF served without bread or with GF Bread)}

A medley of prawns coated in a homemade, fresh cream *marie-rose* style dressing and Scottish smoked salmon served with brown bread & garnish.

Honey Roast Parsnip, Carrot and Ginger Soup ^{*(Vg/V/GF as long as served without bread or GF Bread)}

Honey Roasted Winter Parsnips & fresh ginger, make this winter warming soup, served with fresh home baked bread.

Boar's Head Pâté

A coarse, strong, rich and robust pâté made with Wild Boar meat and liver with cognac, served with our house apple and cider brandy chutney, salad garnish and toast.

Waldorf Style Salad ^{*(Vg/V/GF)}

Classic Celery, Apple, Grape & Walnut Salad in a light mayonnaise, served on a bed of crisp lettuce.

House Hot Prawn Pot ^{*(V)}

King prawns, cooked gently in our cheese and herb sauce, topped with mature cheddar cheese, served straight from the oven, with fresh brown bread in an individual hot pot.

Traditional Christmas Roast Turkey ^{*(GF as long as served without sausage accompaniments)}

Slow roasted fresh Turkey, served with sausages in bacon, homemade apricot and date sausage meat stuffing ball, roast potatoes, stock gravy and fresh seasonal vegetables.

Brie & Cranberry Tart

English brie and Cheddar in a light cheese and herb sauce, topped with a cranberry, port and orange chutney and baked in an individual pastry tart, served with roast potatoes and fresh seasonal vegetables.

Fresh Citrus Salmon Fillet ^{*(V, GF)}

Fresh Salmon Fillet, cooked gently with lemon and butter with a fresh lemon and herb drizzle, served with dauphinoise potatoes and fresh seasonal vegetables.

Date & Apple Stuffed Pork Tenderloin in Pancetta ^{*(GF)}

Pork tenderloin stuffed with seasonal dates and apples; wrapped in pancetta, served with a sweet mustard jus, roast potatoes and fresh seasonal vegetables.

Mozzarella and Basil Cod Fillet ^{*(V, GF)}

Cod fillet baked with mozzarella, basil and tomatoes, served with dauphinoise potatoes and fresh seasonal vegetables.

Traditional Christmas Pudding with fresh whipped double cream ^{*(GF available with advance request)}

Sicilian Lemon Sorbet topped with a Fresh Lemon Drizzle ^{*(V/VG/GF/LF)}

Individual Homemade Stilton Pate Pot, served with celery, grapes and assorted savoury crackers ^{*(V)}

Chocolate, Caramel and Sea Salt Tart served with Luxury Vanilla Pod Ice Cream ^{*(V)}

A duo of Luxury British Creamy Salted Caramel and Vanilla Pod Ice Cream with chocolate shavings ^{*(V/GF)}

Amaretto Vanilla Cheesecake topped with Amaretto crunch and drizzle ^{*(V)}

Lemon Meringue Roulade, with a fresh lemon drizzle ^{*(V/GF)}

Individual Home-made Chocolate Mousse, topped with fresh cream and raspberries ^{*(V)}

Set Menu available for minimum of 6 people. Non-refundable Deposit of £10 per head required with booking. Price inclusive of Luxury Christmas Crackers and decorations. Choices must be received at least 10 working days in advance of party date.

Management reserve the right to slightly change any menu due to problems in supply of ingredients.

* VG=Vegan no animal products at all; V=No animal product but includes fish and dairy; GF= Gluten Free; LF=No Dairy

(These are guide symbols only for dietary requirements, specific advice is available – any allergy or intolerances must be mentioned when providing choices)