



## 2017 Christmas Party Menu – 3 course 29.00 / 2 course 25.00 per head

### Goats Cheese & Christmas Cranberry Bake <sup>\*(V)</sup>

Creamy Goats cheese with cranberries wrapped in light filo pastry sheets and freshly baked in the oven, served with our homemade cranberry, orange and Christmas spice drizzle.

### Luxury Salmon & Prawns <sup>\*(V/GF served without bread or with GF Bread)</sup>

A medley of prawns coated in a homemade, fresh cream *marie-rose* style dressing and Scottish salmon served with fresh lemon wedge, salad garnish and freshly baked brown bread.

### Creamy Coconut and Chilli Soup <sup>\*(Vg/V/GF as long as served without bread or GF Bread)</sup>

Root vegetable and creamy coconut stock with hints of red chilli, 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 <sup>\*(Vg/V/GF)</sup>

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

### House Hot Prawn Pot <sup>\*(V)</sup>

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.

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### Traditional Christmas Roast Turkey <sup>\*(GF as long as served without sausage accompaniments)</sup>

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

### Fig, Walnut & Stilton Cheese Tartlet <sup>\*(V)</sup>

Creamy English cheeses, including cheddar and brie, topped with fresh fig, walnut and stilton, baked freshly in an individual crisp pastry tart, served with dauphinoise potatoes and fresh seasonal vegetables.

### Fresh Citrus Salmon Fillet <sup>\*(V, GF)</sup>

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 <sup>\*(GF)</sup>

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

### Fresh Prawn Stuffed Seabass Fillet

Fresh skinless seabass fillet roll, stuffed with prawns in a cheese and herb sauce topped with melted cheddar, served with roast potatoes and fresh seasonal vegetables.

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### Traditional Christmas Pudding with fresh whipped double cream <sup>\*(GF available with advance request)</sup>

### Sicilian Lemon Sorbet topped with a Fresh Lemon Drizzle <sup>\*(V/VG/GF/LF)</sup>

### Individual Homemade Stilton Pate Pot, served with celery, grapes and assorted savoury crackers <sup>\*(V)</sup>

### Chocolate, Caramel and Sea Salt Tart served with Luxury Vanilla Pod Ice Cream <sup>\*(V)</sup>

### A duo of Luxury British Creamy Salted Caramel and Vanilla Pod Ice Cream with Belgium chocolate shavings <sup>\*(V/GF)</sup>

### Amaretto Vanilla Cheesecake topped with Amaretto crunch and drizzle <sup>\*(V)</sup>

### Lemon Meringue Roulade, with a fresh lemon drizzle <sup>\*(V/GF)</sup>

### Individual Home-made Chocolate Mousse, topped with fresh raspberries and cream <sup>\*(V)</sup>

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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)