

C H R I S T M A S P A R T Y M E N U

1 COURSE £15.50 | 2 COURSES £21.50 | 3 COURSES £26.50

T O S T A R T

parsnip and nutmeg soup with a spiced homemade bread

slow poached salmon with king prawns, cucumber ribbons and a lemon & dill dressing

game terrine with spiced apricot chutney and granary toast

honey roasted jerusalem artichokes with roasted shallot and pearl barley salad

M A I N C O U R S E

roast turkey with sage, onion and chestnut stuffing, goose fat roast potatoes, pigs in blankets, seasonal vegetables, cranberry sauce and gravy

(vegetarian nut roast also available)

pan fried fillet of hake with leek and potatoes and a white wine and lemon sauce

cauliflower and brocolli wellington with stilton dauphinoise potatoes and seasonal vegetables

loin of pork wrapped in porcini mushrooms and parma ham with olive oil mashed potatoes and a plum jus

D E S S E R T

christmas pudding with brandy butter and custard

chocolate and cardamon mousse cake with vanilla and cinnamon ice cream

orange and hazelnut frozen praline with candied orange slice

british cheeses with crackers and quince jelly

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tea or coffee & mince pies



a £15 deposit per person will be taken at the time of booking and will be non-refundable.

C H R I S T M A S P A R T Y P R E - O R D E R

HOST NAME:

HOST CONTACT NO.:

DATE OF BOOKING:

ARRIVAL TIME & DINING TIME: |

PARTY SIZE:

NO.	SURNAME	FORENAME	STARTER	MAIN	DESSERT	ALLERGY INFO
EG	JONES	SOPHIE	SOUP	TURKEY	XMAS PUD	N/A
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						