

Christmas Day Lunch, 2019

Champagne and Canapés

Cream of Wild Mushroom Soup, Garlic & Herb Croutons (v)

Venison Carpaccio, Roast Figs, Honey & Pomegranate Dressing

Filo Pastry Parcels Filled with Feta Cheese & Spinach, Roast Cherry Tomatoes
with Tzatziki (v/n)

Smoked Salmon Rillettes, Toasted Soda Bread with Dill & Lemon Dressing

Rhubarb and Rose Water Sorbet (v)

Roast Turkey, Pigs in Blankets, Yorkshire Pudding, Roast Potatoes, Sage &
Apricot Stuffing with Red Wine Gravy

Roast Fillet of Beef, Scallop Potatoes, Bordelaise

Pan Fried Halibut Steak, Salmon Croquettes, Watercress, Asparagus Lemon
Butter

Moroccan Spiced Nut Roast, Roast Potatoes with Leek & Spinach Cream (v)(n)

Christmas Pudding with Brandy Sauce & Apricot Ice Cream (n)

Profiteroles filled with Raspberry & Cranberry Mousse topped with White
Chocolate Sauce

Mulled Wine Poached Pear, Crème Anglaise & Almond Ice Cream (n)

Cheese & Biscuits

Coffee and Tea with Petit Fours

£75

If you have an allergy then please kindly inform a member of the team

Christmas Party Menu 2019

Courgette & Thyme Soup, Garlic Croutons (v)

Smoked Chicken, Ham hock & Leek Terrine, Melba Toast & Caramelised Onions

Homemade Onion Bhajis, Sweet Chilli, Yoghurt, Rocket Salad (v)

Seafood Skewers, Spinach & Rocket Salad, Garlic Butter

Roast Turkey, Pigs in Blankets, Roast Potatoes, Sage & Apricot Stuffing with
Red Wine Gravy

6oz Filet Steak, Crushed New Potatoes & Bourguignon

Pan Fried Swordfish Steak, Grilled Potatoes with a Spring Onion & Spinach
Cream Sauce

Mushroom & Red Lentil Nut Roast, Roast Potatoes & Tomato Jus (v)

Traditional Christmas Pudding with a Brandy Sauce (n)

Chocolate Orange Brownie with Vanilla Ice Cream

Lemon Meringue & Cranberry Cheesecake

Cheese & Biscuits

Coffee or Tea with Mince Pies

£23 for 2 courses, £28.50 for 3 courses

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