





# Christmas Party Menu

2 Courses £20  
3 Courses £25

## Starters

**Duck & port paté with toasted ciabatta & red onion chutney**  
**Baked brie drizzled with honey & almonds**  
**Smoked salmon & prawn salad with lime aioli**  
**Stilton & broccoli soup with crusty bread**

## Mains

**Roasted turkey or topside of beef**  
Served with rosemary & thyme roasted potatoes, pork chipolata wrapped in Prosciutto, honey glazed carrots & parsnips, bacon & cranberry stuffing & creamed brussel sprouts

**Pork tenderloin wrapped in prosciutto with cider cream sauce**  
Served with wholegrain mustard mash, tenderstem broccoli & crispy leeks

**Brie & beetroot wellington with fresh fig jus**  
Served with rosemary & thyme roasted potatoes, honey glazed carrots & parsnips, chestnut & fig stuffing & creamed brussel sprouts

**Baked cod**  
With orange & dill herb crust, dauphinoise potatoes & creamed leeks

## Desserts

**Dulce de leche cheesecake**  
With Bailey's cream

**Black forest meringue roulade**  
With berry compote

**Christmas pudding**  
Served with custard

**Warm chocolate brownie**  
With vanilla ice cream

We are happy to discuss alternatives for special dietary needs...



# Christmas Day Menu

£75 Per Person - Lunch will be served at 1pm

## Starters

**Scallops with crispy pancetta and pea purée**  
**Sun dried tomato, mascarpone cheese & pesto tart with spiced onion compote**  
**Smoked duck, walnut & blue cheese salad with beetroot purée**  
**Spiced butternut squash soup with crispy sage & apple croutons**

**Champagne sorbet**

## Mains

**Roasted turkey**  
With rosemary & thyme roasted potatoes, pork chipolata wrapped in prosciutto, chestnut, bacon & cranberry stuffing, brussel sprouts purée, braised red cabbage, sticky maple roots, bread sauce & port gravy

**Venison steak**  
With blackberry braised red cabbage, parsnip mash, brussel sprout purée & crispy leeks

**Fillet of trout**  
With orange & dill crust, celeriac dauphinoise potatoes and brussel sprout purée

**Spinach, feta & pine nut filo**  
With sable potatoes pan fried with chilli, sticky maple roots and a creamy white wine & garlic sauce

## Desserts

**Dulce de leche cheesecake**  
With Bailey's cream

**Mulled pear and ginger trifle**

**Salted caramel chocolate torte**  
With praline shards

**Christmas pudding baked Alaska**

**Homemade fresh cream truffles with tea or coffee**

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