

CHRISTMAS PARTY MENU

TO BEGIN

Bread Roll & Butter

STARTER

Roasted Butternut Squash and Chestnut Soup with Rustic Bread

Chicken Liver and Cognac Pâté, Red Onion Marmalade, and Melba Toast

Breaded Brie with a Cranberry and Clementine Compote, and a Dressed Leaf Salad

North Atlantic Prawn Cocktail with Marie Rose Sauce and Brown Bread

MAIN COURSE

Traditional Orange and Rosemary Roast Turkey, Caramelised Onion Stuffing, Bacon Wrapped Chipolatas, and Roast Potatoes

Great British Roast Topside of Beef, Yorkshire Pudding, and Red Wine Gravy with Roast Potatoes

Portobello Mushroom, Chestnuts, Tarragon Duxelles Wellington Encrusted in Vegan Puff Pastry, Red Wine Gravy, and Roast Potatoes

Grilled Seabass Fillet, Ratatouille, New Potatoes, and a Green Salsa

All mains are served with Parsnips, Buttered Sprouts, Cider Carrot, and Swede Purée

DESSERT

Classic Christmas Pudding and Brandy Sauce

Mars Bar Cheesecake with Toffee Sauce

Mulled Wine Trifle topped with Chantilly Cream

Selection of Cheese and Biscuits with Grapes, Celery, and Chutney (+£1.95)

TO FINISH

Tea or Coffee with Chocolate Mints

£43.50 or

£45.50 for cheese & biscuits option