

# CHRISTMAS PARTY MENU

For Parties of 6 people or more

## STARTERS

Soup of the Day with home-made bread (v)  
Goats Cheese Parcels served with sweet onion marmalade and wafer thin wholemeal bread  
Breaded Fish Cakes, saffron aioli and caper salad (v)  
Pan Seared Wood Pigeon, creamed garlic potato, wilted spinach and blueberry jus

## MAINS

*served with a panache of vegetables for the table*

Roast Turkey with all the trimmings  
Herb Crusted Salmon Fillet, garlic crushed new potatoes, wilted spinach and pea and leek  
fricassee  
Goats Cheese and Red Onion Tartlet served with dresses rocket, balsamic reduction, roasted  
cherry vine tomatoes, finished with toasted pine nuts and pesto (v)  
10oz Rump Steak with triple cooked chips and dressed salad. Choice of peppercorn sauce or red  
wine jus (+£4 supplement)

## DESSERTS

Home-made Christmas Pudding with brandy sauce  
Viennese Mince Pie served with pouring cream  
Chocolate Orange Fondant, with gooey chocolate sauce, brandy snap basket and home-made  
chocolate chip ice cream  
Selection of Ice Creams  
Cheese Board

2 Courses for £24.50

3 Courses for £29.50



An optional 10% service charge will be added to the bill. Please inform us of any allergies/dietary requirements you may have and we shall do our best to accommodate these. Each dish is cooked to order so there may be a slight wait during busy periods.