



Christmas Party Night Menu 2023

Starters

Cream of Butternut squash soup

Fresh basil pesto, toasted pumpkin seed
can be vegan

Fresh Asparagus & cream cheese panna cotta

Locally smoked salmon, cucumber and dill salad,
toasted french bread *can be gf*

Chicken liver & duck pate

Rhubarb and satsuma compote, warm crusty
granary roll
can be gf

Fresh King Prawns, shell on

Thai garlic, lime leaf, lemongrass and chilli butter
Sour dough bread
can be gf & df



Wild mushroom and truffle croquette

Roasted garlic mayo dip and rocket salad *can be vegan*

Mains

Traditional Roast Turkey

Fresh sage onion and apricot stuffing,
Pigs in blanket, fresh cranberry sauce, roast
potatoes *df can be gf*

Fillet of Seabass

Red Thai spiced coconut sauce, sticky jasmine rice,
Asian salad *df gf*

Roast Rump of lamb

Pearl barley, fennel seed and lemon 'risotto' *df*

Calypso slowly roasted shoulder of Pork

Lime and honey sauce, sweet potato mash *gf*

Coconut spiced sweet potato and cauliflower curry

Bulgur wheat pilaf, aubergine pickle and Poppadum's *vegan*



All served with a selection of vegetables

Desserts

Traditional Christmas Pudding

Brandy sauce *can be gf & vegan*

Treacle sponge

and custard

Poached pear & Belgian chocolate mousse coupe,

almond crumb, pear liqueur *can be gf & vegan*

Passion fruit Posset, pineapple salsa

Homemade Coconut flapjack

A selection of Mature Cheddar, Brie and Stilton

Rhubarb chutney and savoury biscuits *can be gf*

Monday December 18 th	£59.00
Tuesday December 19 th	£59.00
Wednesday December 20 th	£59.00
Thursday December 7 th , 14 th , 21 st	£64.00
Friday December 1 st , 15 th , 22 nd	£64.00
Saturday December 2 nd , 9 th , 16 th	£64.00



All prices are per person and include dinner, French Bread and Butter, Coffee/Tea and Chocolates, Disco and Vat.

*A discretionary 5% service charge is added to your bill (capped at £100.00)
£20pp Non-refundable deposit required to confirm reservation*

SPECIAL DISCOUNTED RATES FOR PARTIES BOOKED DURING JANUARY