

Christmas Party Menu 2017

*Throughout the month of December we will have a festive range of fayre on our specials menu.
However, we have a 'Party Menu' for advance orders from December 1st to 24th inclusive:- £23.95 per head*

Starters

Homemade Spiced Parsnip Soup

served with crusty French bread

Brioche of Oyster Mushrooms

*sautéed oyster mushrooms, finished in a rich garlic & white wine cream, infused with parmesan
~ served over a fresh brioche bun*

Chinese Crispy Beef

*shredded beef pan fried with sweet peppers, courgette, carrots & babycorn
~ bound together by our own Oriental sauce, served with rice & mixed leaves*

Salmon, Prawn & Cream Cheese Timbale

prawns & cream cheese wrapped in Scottish smoked salmon ~ with a hint of chilli

Main Courses

Roasted Norfolk Turkey

*served with homemade chestnut & pork stuffing, chipolata wrapped
in bacon, a rich red wine gravy & a pudding from Yorkshire*

Belly of Pork

*slow roasted belly of pork, surrounded by a cider & apple cream,
served with our own homemade festive spiced apple chutney & wholegrain mustard mash*

Roasted Butternut Squash & Blue Cheese Wellington

*roasted butternut squash topped with pecan nuts & blue cheese, smothered in a maple syrup,
balsamic & sage sauce, encased in puff pastry*

Herb Crusted Loin of Cod

oven roasted with a herb crust, sat upon crispy leeks then finished with a rich lemon & dill cream

Puddings

Christmas Pudding

served with a rich brandy sauce

Triple Chocolate Torte

a rich chocolate torte served with speciality clotted cream ice cream

Winter Berry Cheesecake

homemade cheesecake with a winter berry compote

A Trio of Crème Brulees

*three homemade brulees, individually flavoured with vanilla, white chocolate &
freshly ground coffee*

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Freshly Filtered Coffee/Tea

Please do not hesitate to ask if you require any dietary information