



## Christmas Party Menu

### Starters

*Beetroot Cured Gravlax with Horseradish Cream and Radish Salad*

*Homemade Chicken Liver Parfait, Apple Chutney and Crostini Soldiers*

*Warm Shredded Ham Hock, Pear, Stilton, Crouton and Walnut Salad*

*Soup of the Day served with Rustic Granary Bread (v)*

*Truffle and Honey Glazed Goats Cheese served with Pickled Beetroot on a Crisp Brioche*

### Mains

*Traditional Roast Turkey, Pigs in Blankets, Cranberry and Chestnut Stuffing,  
Roast Potatoes, Seasonal Vegetables and Gravy*

*Slow Roasted Sirloin of Beef Bordelaise with Rich Red Wine Sauce Roasted Shallots served  
with Roast Potatoes Seasonal Vegetables*

*Homemade Nut Roast, Roast Potatoes, Seasonal Vegetables and Gravy (v)*

*Butternut Squash Arancini with a sage and butternut Velouté Topped with Rocket*

*Grilled Fillet of Seabass with Chorizo and Red Pepper Butter Roast New Potatoes and  
seasonal Greens*

### Desserts

*Christmas Pudding with Brandy Butter, Rum Sauce*

*Apple and sultana Mixed Spice Crumble with Vanilla Custard*

*Warm Sticky Toffee Pudding with Vanilla Ice Cream*

*White Chocolate and Raspberry Crème Brulee*

*Two Courses £22.95*

*Three Courses £26.95*

*Please inform Staff of any food allergies*