



CHRISTMAS PARTY MENU

Served on Party Nights with Disco

STARTERS

Cream of Wild Mushroom and Chestnut Soup

White Truffle Oil and Crème Fraiche (V)

Locally Smoked Salmon, Tiger Prawns and Oak Smoked Mackerel Pate

New Potato and Chive Salad

Homemade Venison Terrine, Cranberry and Port Sauce

Granary Toast (GF toast option)

Grilled King Prawns, Garlic and Parsley Butter

Baked Aubergine, Plum Tomato and Parmesan Gratin (V)

MAINS

Roast Turkey

Chestnut Sage and Onion Stuffing, Smoked Bacon and Chipolata Roll, Cranberry Sauce, Roast Potatoes*

Very Slowly Cooked Shoulder of Lamb

Rosemary and Clove Honey Gravy, Creamed Potato

28 Day Aged Rump of Beef

Red Wine and Root Vegetable sauce, Roasted New Potatoes

Fillet of Seabass

Champagne and Chive Sauce, New Potatoes

Chickpea Pancakes

Red Pepper and Green Olive Tapenade, Caponata and Rocket Salad (Vegan)

DESSERTS

Traditional Christmas Pudding

With brandy sauce*

Champagne Syllabub, Mulled Berries

Belgian Chocolate Mousse

Fresh Clementine Jelly, Stem Ginger Cream*

Spiced Pear Brulee

Almond Biscuit (GF biscuit available)

Cheeseboard

Mature Cheddar, Brie and Stilton, Apple Pickle and Biscuits (GF biscuits available)

Freshly Ground Coffee, Tea and Chocolates

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| December | Friday Nov 30th, Dec 7th, 14th, 21st £52.00 | Saturday 1st, 8th, 15th, 22nd £52.00 | |
| | Thursday 6th, 13th, 20th £46.00 | Monday 17th, Tuesday 18th | Wednesday 19th £41.00 |
| January | 11th, 12th, 18th, 19th, 26th £31.00 For January, minimum party size 60 guests | | |

All dishes are gluten free with the exception of those marked with an asterisk*. Upon request, these dishes will be prepared with substitute ingredients. Some Dishes may contain traces of nuts. Special dietary requirements can be catered for with prior notice. All prices include VAT. Service charge is not included and is discretionary.