

# **Christmas Party Menu**

## **Homemade Soup of the Day (GF)**

Served with Rosemary and Cranberry Bread

## **Chicken liver, Clementine and Cranberry Pate (GF)**

Served with Brioche Toast and Homemade Chutney

## **Seabass, Lime and Ginger Fishcakes**

Served with Sweet Chilli Dip

## **Goats Cheese, Beetroot and Winter Leaf Salad**

Served with a Balsamic Dressing

## **Steamed Asparagus Spears**

Served with crushed black pepper and hollandaise sauce

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## **Traditional Slow Roast Turkey**

Served with Garlic and Cranberry Stuffing with Bacon and Chipolata Rolls

## **Grilled Fillet of Brill with Lemon and Cherry Tomatoes**

Served with a Mediterranean Risotto and Crushed New Potatoes

## **Lamb Neck Fillet with Minted Peas and Pancetta**

Served with a red wine jus

## **Brie, Mushroom and Cranberry Wellington**

Served with a Rich Madeira Sauce

## **Selection of Seasonal Vegetables and Potatoes**

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## **Traditional Christmas Pudding laced with Brandy and Orange**

Served with a Rich Madeira Sauce

## **Choice of Desserts from the Blackboard**

## **Selection of Luxury Ice-Creams**

## **Cheese platter served with Celery Sticks, Grapes and Biscuits**

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## **Coffee and Mints**

**£26.95 per head**

Price includes 4-course meal with bread, crackers and party poppers

Please advise of any allergies when booking

Menu is Subject to Change