

Christmas Party Menu 2019

Available Monday 2nd December till Monday 23rd December

Chef's Homemade Seasonal Soup of the Day with Crusty Bread (V)

Atlantic Prawn Cocktail, Marie Rose, & Granary Bread

Coarse Ardennes Pork Liver Pate, Onion Marmalade, Dressed Salad Leaves, Toasted Baguette Slices

Baked Flat Mushroom topped with Hallumi Cheese & Roasted Peppers, Chilli Relish Dip (V)

Maple Syrup & Mustard Glazed Butchers Pork Chipolata Sausages, Toasted Ciabatta

*Traditional Roast Turkey, Roast Potatoes, Stuffing, Bacon Roll & Chipolata,
Seasonal Vegetables, Yorkshire Pudding & Gravy*

*Slow Roast Sausage Meat & Sage Stuffed Pork Loin, Sweet Potato Mash
Seasonal Vegetables, Red Onion & Grain Mustard Gravy*

*Seafood "Fruits De Mer", Pernod Cream Sauce
Basmati Rice Timbale, Crispy Courgette Strips*

*Slow Braised "Coq Au Vin" on a Bed of Cheese & Chive Potato Mash
Seasonal Vegetables*

*Root Vegetable Cottage Pie, Topped with Carrot, Swede & Potato Mash
Freshly Baked Ciabatta Loaf*

Christmas Pudding & Brandy Sauce

Rocky Road Chocolate Cheesecake, Raspberry Coulis, Chantilly Cream

Apple & Rhubarb Crumble & Custard

Cheese Selection, Biscuits, Grapes & Fruit Chutney

Key Lime Pie, Mango Coulis, Vanilla Ice Cream

Coffee & Mince Pie

Main Course Only = £13.95

2 Course = £17.95

3 Course = £21.95

All Courses include Coffee & Mince Pie