

# CHRISTMAS PARTY MENU

£24.99 per person

## STARTERS

### **Roasted Tomato & Vegetable Soup**

Served with crispy croutons and freshly baked bread

### **Portobello Mushroom**

Roasted with creamy stilton cheese and a crumb topping  
served on toasted sour dough

### **Prawn & Crayfish Salad**

Fresh water prawns and Crayfish tails  
Served on a bed of mixed leaves garnished with cherry tomatoes, cucumber  
And a lemon mayonnaise

### **Chicken Liver Pate**

Our homemade pate topped with clarified butter  
served with a Port and Cumberland sauce, and toasted Brioche

## MAIN COURSE

### **Roast Norfolk Turkey**

Free range turkey gently roasted with a cranberry and walnut stuffing, roast potatoes,  
chipolata wrapped in bacon, seasonal vegetables and cranberry sauce

### **Bean and Feta Bake**

Mixed beans cooked in a plum tomato sauce with  
crumbled feta cheese and an almond crumb topping

### **Salmon Fillet**

Poached with chardonnay wine and fresh parsley, served with crushed new potatoes  
And a fresh salad

### **Lamb Crumble**

Slow cooked lamb, with root vegetables, bacon and mushrooms  
With a rich red wine gravy, topped with a savoury crumble and served with peas, carrots and a herbed  
mash

### **Loin of Pork**

Tender pork loin stuffed with a apricot and sausage stuffing  
With roast potatoes rich gravy and seasonal vegetables

## DESSERTS

### **Home made Christmas Pudding**

A rich fruit pudding slowly steamed served with a homemade brandy sauce

### **Chocolate Peanut Stack**

Sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel, all layered  
twice on our lighter-than-expected brownie cake served with a quenelle of Chantilly cream

### **Eton Mess**

Homemade Sticky Pavolova, Chantilly cream and juicy raspberries  
served in a tall glass with strawberry sauce

### **Treacle Sponge**

A light vanilla sponge laced with golden syrup  
and topped with a vanilla custard

*(Pre-orders may be recommended for larger groups)*