

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 Pavlova, 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)