

Christmas Party Menu

£24.99 per person

STARTERS

Roasted Tomato & Vegetable Soup

Served with crispy croutons and freshly baked bread

Mushrooms on Toast (V)

Mushrooms, shallots and garlic pan fried with truffle oil and fresh double cream served on toasted sour dough and topped with parmesan cheese

Potted Crab with Pickled Cucumber

British crab with butter and cream cheese, served with pickled cucumber and crusty Bread

Amuse Bouche

Mixed Olives, pickled garlic, sun dried tomatoes, Chorizo Sausage, Feta Cheese and fresh bread

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

Mixed Bean Chilli

A selection of Mixed beans cooked in a spicy sauce
With chick peas and spinach, served with garlic flatbread

Salmon Fillet

Poached with chardonnay wine and fresh parsley, served with crushed new potatoes
And wilted spinach

Navarin of Lamb

Slow cooked tender lamb infused with the rich flavours of a bourguignon sauce, served with potato gratin dauphinoise

Pork Belly

Slow cooked pork belly, black pudding, red wine sauce, wilted spinach
And a creamy mustard mash

DESSERTS

Home made Christmas Pudding

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

New York Cheesecake

This authentic baked New York cheesecake is rich and creamy, and is topped with a red cherry compote and served with Chantilly cream

Eton Mess

White Belgium chocolate meringue Chantilly cream and juicy raspberries
served in a tall glass with strawberry sauce

Sticky Toffee Pudding

A sticky toffee sponge topped with toffee sauce, smothered with a creamy vanilla custard
(Pre-orders may be recommended for larger groups)