

Christmas Party Menu 2016

Tomato and Red Pepper Soup

Homemade soup served with croutons and crusty roll

Prawn Platter

Succulent peeled prawns on a bed of mixed leaves with Marie Rose Sauce,
served with brown bread and butter

Ham Hock Terrine

Homemade ham hock terrine
with Melba toast and red onion chutney

Yule Tide Melon

A fan of melon with a champagne and fruit salsa
with lemon sorbet and ginger crème fraiche

Mushroom Tartlet

A pastry tartlet filled with mushrooms in a tarragon cream sauce

Pan-fried Fillet of Seabass

Served on a tomato Provençale sauce with mushrooms and prawns

Roast Sirloin of Beef

Roast Sirloin of beef with Yorkshire pudding and gravy

Roast Turkey

Roast Turkey served with pigs in blankets, chestnut stuffing and roast jus

Chicken Forestiere

Breast of chicken stuffed with spinach and mushrooms, wrapped in bacon
and served with a red wine sauce

**All of the above are served with minted and roast potatoes
and a selection of seasonal vegetables**

Christmas pudding

Traditional Christmas pudding with rum sauce and brandy butter

Vanilla Cheesecake

Homemade cheesecake with summer fruits
served with vanilla ice cream

Profiteroles

Choux pastry buns served with chocolate sauce

Plum and Apple Crumble

Homemade plum and apple crumble with custard

Cheese and Biscuits

Stilton, Bladen cheddar and Brie with grapes and celery

Coffee and Mince Pies

Monday – Thursday Evening £19.95

Friday – Saturday Evening £24.95