

CHRISTMAS PARTY MENU £25



CONFIT DUCK LEG

SPICED GRILLED BUTTERNUT SQUASH, TOSSED LEAF SALAD WITH DRIED CRANBERRY

CREAMED PARSNIP SOUP (V)

FRIED GARLIC CROUTONS & CURRY OIL DRIZZLE

CHICKEN LIVER & ROAST GARLIC PARFAIT

WHIPPED BLACK PEPPER BUTTER, BRIOCHE TOAST, ONION & RED CURRANT JAM

SAVOURY PANCAKE

FILLED WITH SEAFOOD THERMIDOR & BAKED A TOMATO &
GRANNY SINGLETON CREAM

AGED CUMBRIAN HAM

WITH RIPE SWEET MELON & BLOOD ORANGE SORBET

PAN ROASTED LAMB RUMP

BEETROOT & BALSAMIC REDUCTION, BUTTERED CABBAGE WITH HAZELNUT CRUMB

SILVER HAKE FILLET

SEA SALT & CRACKED PEPPER, SESAME KING PRAWN WITH WILTED GREENS

SPICED PUMPKIN RISOTTO (V)

TRUFFLED DUCK EGG, MICRO HERB SALAD

BALONTINE OF FRESH TURKEY

ROLLED WITH A AND SAGE & RED ONION STUFFING, SET WITH CHIPOLATA SAUSAGE WRAPPED IN SMOKED BACON, FINISHED
WITH A ROAST PAN GRAVY

PRIME DRY AGED BEEF SIRLOIN

ROAST PEPPER & CHESTNUT MUSHROOM CREAM

ALL MAIN COURSES ARE SERVED WITH A PANACHE OF MARKET FRESH VEGETABLES AND PAN SHAKE ROAST POTATOES

TRADITIONAL CHRISTMAS PUDDING

SERVED WITH A VANILLA & BRANDY SAUCE

GINGER BREAD CHEESECAKE

WHITE CHOCOLATE DRIZZLE & TOASTED MARSHMELLOW

PRALINE CRÈME BRULEE

WITH NUT BRITTLE & SHORTBREAD COOKIE

CHEESE SLATE

LOCAL CHEESES WITH ONION RELISH, GRAPES & CRACKERS

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE INFORM YOUR SERVER
(ALL PRICES INCLUDE VAT AT 20%)

