

CHRISTMAS PARTY MENU

Three courses to celebrate the season

STARTERS

Traditional Prawn Cocktail

Served with brown bread and butter.

Homemade Corn Nachos

Topped with cheese, guacamole, salsa, sour cream and jalapeños.

Breaded Camembert

Served with sweet chilli mayonnaise.

Minestrone Soup

Served with crusty ciabatta bread.

Chicken Liver Pâté

With onion jam and melba toast.

Lamb Kofta

With flatbread and tzatziki.

MAINS

Traditional Roast Turkey

Stuffed with sausage-meat stuffing, duck-fat potatoes, pigs in blankets, Yorkshire pudding, seasonal vegetables and gravy.

Roast Top Rump of Beef

With stuffing, pig in blanket, duck-fat roast potatoes, Yorkshire pudding, seasonal vegetables and gravy.

Roasted Vegetable Tart

With vegetable roast potatoes, stuffing and gravy.

Festive Burger

Layers of beef patties, cheese, pulled chicken and sprout slaw, topped with a pig in blanket. Served with fries.

Traditional Fish & Chips

With mushy peas, tartare sauce, curry sauce, gravy, and bread and butter.

Sausage & Mash

With onion gravy, Yorkshire pudding and onion rings.

Fillet Rossini

With potato mille-feuille, tenderstem broccoli and a Madeira sauce.

DESSERTS

Christmas Pudding

With brandy sauce.

Apple Crumble

Served with custard.

Sticky Toffee Pudding

With vanilla ice cream.

Chocolate Brownie

With vanilla ice cream.

Cheese & Biscuits

A selection of cheeses with biscuits.