FESTIVE PARTY NIGHT'S

£42.50 PER PERSON (INCLUDES DJ & FESTIVE NOVELTIES)

STARTERS

SPICED PARSNIP SOUP WITH A WARM CRUSTY BREAD ROLL

LOCALLY SMOKED SALMON & PRAWN PLATTER WITH A WILD ROCKET & CHERRY TOMATO SALAD SERVED WITH MARIE ROSE SAUCE

> CHICKEN LIVER PARFAIT WITH TOASTED SOURDOUGH AND QUINCE & CLEMENTINE CHUTNEY

GRILLED GOATS CHEESE WITH BEETROOT & APPLE SALAD AND A BALSAMIC DRESSING

MAIN COURSE

ROAST TURKEY CROWN WITH HOMEMADE STUFFING, MANX CHIPOLATA, CRANBERRY SAUCE & MADEIRA GRAVY

FILLET OF BEEF WITH YORKSHIRE PUDDING AND MADEIRA GRAVY

SALMON EN CROUTE WITH A LEEK, MUSHROOM & PARMESAN SAUCE

RED DRAGON PIE – VEGAN SHEPHERDS PIE

ALL SERVED WITH ROASTED WINTER VEGETABLES & MANX POTATOES

DESSERTS

CHRISTMAS PUDDING WITH A RICH RUM SAUCE

VANILLA PANACOTTA WITH POACHED PEAR & MULLED WINE BERRY COMPOTE

BAKED CHOCOLATE & GINGER CHEESECAKE SERVED WITH COINTREAU CREAM

SELECTION OF MANX, ENGLISH & CONTINENTAL CHEESE WITH BISCUITS AND APPLE & TARRAGON CHUTNEY

COFFEE & MINCE PIES

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLLERANCES PLEASE LET US KNOW