

# Tis the Season to be Jolly!

## Festive Dinner Menu 2019 £30pp



Prosecco on Arrival

### Starters

Roast Parsnip & Apple Soup  
served with sourdough

Crab & Avocado Salad  
dressed with tomato foam & basil crisp

Pork & Apple Pate  
festive chutney, garlic & thyme croute

Chicken Lollipops  
rich southern style BBQ sauce

Goats Cheese Bon Bons  
rocket & chestnut salad

### Main Course

Traditional Roast Turkey Breast  
goose fat roast potatoes, glazed parsnips, pigs in blankets, chestnut & cranberry stuffing

Slow Cooked Roast Sirloin of Beef  
served pink with all the trimmings

Salmon en Croute  
chestnut & pesto cream sauce, crushed heritage new potato, braised vegetables

Pan Seared Seabass  
herb & butter new potato, baby vegetables, béarnaise sauce

Roasted Mediterranean Vegetable Stack  
root veg gratin, arrabiata sauce, coral lace tuile

### Desserts

Baked New York Style Cheesecake  
mulled winter berries

Christmas Pudding  
brandy & vanilla Chantilly cream

Chocolate Fudge Cake  
vanilla ice cream

Baked Spiced Apple  
toffee sauce, salted caramel ice cream

