

PARTY NIGHT MENU

STARTERS

Traditional Prawn Cocktail
Succulent prawns in Marie Rose sauce, with crisp lettuce and lemon

Roast Parsnip and Curry Soup
A warming blend of roasted parsnip with a hint of curry, served with crusty bread

Chicken Liver Pate'
With oatcakes and caramelised red onion marmalade

MAINS

Traditional Roast Turkey
With the seasonal trimmings

Venison Casserole
With mashed potato and seasonal vegetables

North African Roasted Cauliflower
With couscous and red pepper emulsion

Seasoned Salmon Fillet
With caper and dill seasoned mashed potato and hollandaise sauce

DESSERTS

Traditional Christmas Pudding
With brandy sauce

Chocolate Profiteroles
With chocolate sauce

Two Scoops of Vanilla Ice Cream