

FESTIVE CELEBRATION

CHRISTMAS PARTY MENU

STARTERS

Salt Fish Fritters

Served with Scotch bonnet aioli

French Onion Soup

Served with melted cheese & croutons

Potted Hot Smoked Salmon

Pickled cucumber & sourdough crostini

Atlantic & Smoked Mediterranean Prawn Cocktail

Crisp gem lettuce, lemon oil, Marie Rose sauce & brown bread

Chicken Liver Parfait

Fig chutney, hazelnuts & toasted brioche

Grilled Goat's Cheese

Beetroot & radicchio salad with candied walnuts

MAINS

Roast Norfolk Bronze Turkey

Old Spot pork, sage & onion stuffing, pigs in blankets & traditional garnish

Signature Jerk Chicken or Curry Goat

Served with coconut rice & peas

Smoked Ox Cheek Bourguignon

Classic garnish "Grand Mère" & creamy potato purée

Roasted Welsh Sea Bass

Served with winter ratatouille & herb oil

Festive Nut Roast

Wild mushroom, sage & onion stuffing with traditional garnish

Risotto of Ceps & Girolles

Paris cap mushroom, winter truffle & Parmesan crisp

DESSERTS

Sticky Toffee Pudding

Jaggery butterscotch sauce & vanilla ice cream

Christmas Pudding

Served with warm Brandy crème Anglaise

Dark Chocolate Terrine

Honeycomb, crème fraîche & winter berries

Blood Orange Posset

Almond crumble & shortbread

£47.50 per head + 10% service

PRIVATE HIRE — MINIMUM SPEND APPLIES, PLEASE ASK FOR DETAILS