



CHRISTMAS PARTY NIGHT MENU

DECEMBER 2017

ROASTED BUTTERNUT SQUASH & SWEET POTATO SOUP

Rosemary Oil

GIN & TONIC SALMON GRAVADLAX

Pickled Cucumber, Crème Fraîche

GOATS CHEESE TART

Candied Walnuts, Onion Marmalade

HAM HOCK & PICCALILLI TERRINE

Sweet Pepper Caramel, Apple Sauce

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ROAST TURKEY

Chestnut Stuffing, Pigs in Blankets, Roast Potatoes & Traditional Trimmings

BRAISED BEEF

Truffle Pomme Mousseline, Parsnips, Carrots, Red Wine Jus

SEA BASS FILLET

Buttered Fondant Potato, Winter Greens, Salsa Verde

WILD MUSHROOM & CHEESE RISOTTO CAKE

Winter Greens, Herb Dressing

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HOMEMADE CHRISTMAS PUDDING

Brandy Cream

CHOCOLATE ORANGE POT

Hazlenut Biscotti, Raspberries

CRANBERRY & CHESTNUT CHEESECAKE

Mulled Pear Sorbet

STILTON

Port Jelly, Fruit Cake

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THURSDAY 7TH DECEMBER	•	£35 PER PERSON
FRIDAY 8TH, 15TH, 22ND DECEMBER	•	£45 PER PERSON
SATURDAY 16TH DECEMBER	•	£35 PER PERSON
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