



CHRISTMAS PARTY NIGHT MENU

DECEMBER 2018

CELERIAC & BLUE CHEESE VELOUTE

Crispy Onions, Artisan Bread

TRIO OF BEETROOT GALETTE

Goats Cheese crumb, dressed Rocket, Sourdough Croutes

CHICKEN LIVER PARFAIT

Fig and Apricot Chutney, Brioche, Watercress

SMOKED SALMON & PRAWN MOUSSE

Avocado Salsa, toasted Ciabatta, Lemon Balm

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ROAST CHESHIRE TURKEY

Goose Fat Potatoes, Honey Glazed Parsnips, Brussel Sprouts, baby Carrot, Chestnut and Sage Stuffing, Pigs in Blankets, Turkey Gravy

FEATHER BLADE OF BEEF

Creamed Potato, tender stem Broccoli, braised Red Cabbage, crispy Celeriac, Red Wine Sauce

FILLET OF SEA BREAM ROASTED NEW POTATOES

Lemon and Caper Beurre Blanc, griddled Asparagus, Freshwater Clams.

SPINACH

Parmesan and Nutmeg Cannelloni, Tomato and Basil Ragout, Roquette

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CHOCOLATE DELICE

Raspberry Tuille, Gingerbread Ice Cream, Chocolate Crumb

SELECTION OF 3 CHEESES

Grapes, Celery, Chutney and Crackers

MULLED APPLE TARTE TATIN

Hazelnut Praline, Vanilla Chantilly

BELLE EPOQUE XMAS PUDDING

Brandy Cream, Redcurrants

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£45.00 PER PERSON

INCLUDING ARRIVAL DRINK & DJ ENTERTAINMENT'