

# Christmas Party Menu

## STARTERS

*Roasted Chestnut & Butternut Squash Soup served with fresh crusty bread*

*Beet and Goats Cheese Crostini with Arugola, Goats Cheese & Honey*

*Smoked Salmon and Potato Pancake with herbed crème fraiche*

*Avocado Pear stuffed with lime infused crabmeat served with rocket leaves & chive oil*

## MAIN COURSE

### *Roasted Crown of Turkey*

*Served with roast potatoes, pigs in blanket, Yorkshire pudding, buttered sprouts, parsnips, carrots, cauliflower & stuffing*

### *Confit Belly of Pork*

*With braised red cabbage, leek mash potatoes and cider jus*

### *Baked Salmon Fillet*

*On a bed of creamy dill & parmesan leeks, Sauteed new potatoes and roasted cherry tomatoes*

### *Fillet Steak topped with Stilton \**

*Served on a bed of horseradish mash, wilted spinach and port Jus*

### *Aubergine Parmigiana*

*Layers of aubergine, mushrooms, onion & peppers. Cooked in our marinara sauce and topped with cheese*

## DESSERTS

### *Traditional Christmas pudding*

*Served with Brandy Sauce*

### *Festive Rhubarb, Apple and Winter Berry Crumble*

### *Chocolate and Irish Cream Bombe*

*Smooth Chocolate Bombe with a soft centre of Irish Cream Liquor*

### *Gingerbread Sparkle Cheesecake*

### *Cheese Board*

**2 Course £21.95**

*\*£3.00 surcharge for Fillet Steak*

**3 Course £25.95**

*£10.00 deposit p/p to hold reservation*