

2024

Christmas Party Menu

TO START

**HOMEMADE CAULIFLOWER
& CHESTNUT SOUP**

with Crusty Bread (V) (VG) (GF Option)

SMOKED SALMON & JULIENNE BEETROOT CROSTINI

with Vodka Crème Fraîche

CLASSIC PRAWN & AVOCADO COCKTAIL

with Crusty Bread (GF Option)

HOMEMADE DUCK & PORK TERRINE

with Cranberries & Pistachios, Cranberry Jam & Crostinis

GOATS CHEESE

with Pear & Walnut Tartine

MAINS

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

Roast Potatoes, Roasted Root Vegetables, Yorkshire Pudding, Pigs in Blankets, Stuffing, Buttered Brussel Sprouts & Homemade Gravy (GF Option)

SLOW COOKED HONEY PORK BELLY

with Creamed Potatoes, Apple & Cider Jus, Tenderstem Broccoli, Green Beans & Carrot Purée (GF Option)

HOMEMADE SALMON WELLINGTON

with Buttered New Potatoes, Asparagus, & White Wine & Tarragon Cream Reduction

HOMEMADE PARSNIP & CARROT GNOCCHI

with Wilted Spinach, Sage Butter & Toasted Walnuts (V) (VG)

PAN ROASTED DUCK BREAST

with Fondant Potatoes, Roasted Carrots, Tenderstem Broccoli & Orange Glaze

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

with a Choice of Brandy Sauce or Homemade Brandy Ice Cream (GF)

ISLE OF WIGHT CHEESE & BISCUIT SELECTION

with Grapes & Winter Chutney

HOMEMADE CHOCOLATE TORTE

with Homemade Vanilla Ice Cream, Orange Segments, Orange Sauce & Candied Orange (GF)

BAKED VEGAN CHEESECAKE

with a Raspberry & Clementine Compôte

HOMEMADE BLACK FOREST CHOUX BUN

BAILEYS CREME BRULÉE

with Homemade Coffee Shortbread

(V) - Vegan (VG) - Vegetarian (GF) - Gluten Free

2 COURSES
£35 PP
3 COURSES
£40 PP

PRE-BOOKING
& DEPOSIT
REQUIRED

ADD A FESTIVE
WARM MINCE
PIE & GLASS OF
MULLED WINE
JUST £5