



# CHRISTMAS PARTY MENU 2019

£32.50

(£38.00 with a glass of prosecco on arrival)

## STARTERS

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Pumpkin, almond & kirsch soup (ve)

Traditional pork "terrine de campagne"  
*pickled vegetables, seasonal chutney & toasted baguette*

Classic prawn cocktail  
*prawn toast*

Spiced sweetcorn fritter  
*smoked chipotle mayonnaise (ve)*

Potted smoked salmon & horseradish cream  
*pickled cucumber, salmon caviar, toasted baguette*

## MAINS

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Slow cooked beef bourguignon  
*smooth mash*

Duck leg confit  
*red thai curry sauce & spiced crushed potatoes*

Free range bronze roast turkey & chestnut stuffing  
*slow roasted vegetables, bread sauce & port gravy*

Grilled sea trout  
*prawn potatoes & bouillabaisse sauce*

Moroccan spiced vegetables  
*lentils, chickpeas, jewelled almond & pistachio cous cous, fig leaf oil dressing (ve)*

## DESSERTS

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Winter spiced bread & butter pudding  
*brandy anglaise (v)*

Cherry, apple & almond crumble  
*vanilla ice cream (ve)*

Chocolate & citrus orange cup  
*chocolate mousse & crumble, mascarpone cream (v) (without mascarpone)*

Steamed treacle sponge pudding  
*orange & Cointreau sauce, salted caramel ice cream (v)*

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Filter coffee or tea & mince pie

## OPTIONAL CHEESE COURSE

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(instead of dessert 5.00 or as an extra course 10.00)