

# CHRISTMAS PARTY

## STARTERS

### CRAB AND SMOKED MACKEREL PATE

Served with bread and pickled fennel salad with capers



### CAULIFLOWER AND ROASTED CHESTNUT SOUP (V)

Served with truffle oil, bread and butter



### PORK AND CAJUN SPRING ROLLS

Served on a bed of chilli and pak choi salad with honey dressing



### DUCK, BEETROOT, APPLE AND BLUE CHEESE SALAD (GF)

Served with an orange dressing and walnut dust

## MAIN

### TURKEY, BEEF OR A NUT ROAST (V)

Served with Yorkshire pudding, Brussel sprouts, roasted potatoes, caramelised root veg, stuffing and greens.



### SEABASS FILLETS (GF)

Served on a bed of champagne leek, shiitake mushrooms in a creamy spinach sauce



### CHORIZO STUFFED CHICKEN BREAST (GF)

Served on a bed of spinach and shallot creamy mash with chicken jus and crispy leek



### SPINACH, RICOTTA AND CHESTNUTS ROULADE (V)

Served with vegetarian gravy and roasted baby carrots with onion dressing



### VENISON LOIN STEAK (£4 EXTRA)

Served with roasted veg, potato croquette, red wine jus and parsnip crisps

## DESSERT

### CHRISTMAS PUDDING (GF)

Served with brandy butter, chocolate sauce and berries



### POACHED PEAR AND GINGER PANACOTTA

With crumble topping and toffee sauce.



### AVOCADO AND DARK CHOCOLATE MOUSSE (VG) (GF)

with roasted pistachio and strawberry jam



### CHEESEBOARD

A trio of cheeses served with apple, grapes, crackers and chutney



### BROWNIE

Served with vanilla ice cream and chocolate sauce

2 COURSE

£24.50

3 COURSE

£28.95

(V)=VEGETARIAN (VG)=VEGAN (GF)=GLUTEN FREE