

4 Course Christmas Party Menu

arrival 7.00pm to be seated for a 7.30pm prompt service

£28.95 including disco & DJ

(when the total of all parties on each evening is 30 or more)

Chefs Homemade Soup ▼

roasted sweet potato and butternut squash soup served with a crusty roll

Prawn and Smoked Salmon Salad

*icelandic prawns with smoked salmon
bound in a light marie rose sauce on a bed of crisp salad leaves*

Garlic Mushroom Basket ▼

*button mushrooms sautéed with shallots and garlic in a white wine cream sauce
served in a filo pastry basket with crisp salad leaves*

Chicken Liver and Pistachio Nut Parfait ✎

*a smooth paté served with cumberland sauce, toasted brioche and a crisp
mixed leaf salad*

Traditional Roast Beef

roast beef served with a rich beef gravy and yorkshire pudding

Scottish Salmon

poached fillet of salmon with a fresh lemon and dill sauce

Traditional Roast Turkey

*succulent festive roast turkey with sage and cranberry stuffing,
served with pigs in blankets and turkey gravy*

Festive Roast Pepper ▼✎

roasted red pepper stuffed with cranberries, rocket, walnuts and stilton cheese

Raspberry Pavlova

crispy meringue with whipped cream and raspberries

Homemade Citrus Tart

a refreshing light and tangy homemade custard in sweet crust pastry

Boozy Ballerina

*chocolate mousse in a white chocolate cup
with forest fruits laced with chambord liqueur*

Christmas Pudding with Homemade Brandy Sauce

traditional english festive dessert

Coffee, Mince Pies & Chocolate