

Christmas Party Menu

Amuse Bouche

Chefs chicken liver parfait

Starter

Smoked salmon & crab rillettes with mixed leaves

Whole roasted garlic served with a basil and pine nut pesto
and toasted homemade bread (v)

Roasted parsnip and chestnut soup served
with croutons and crusty baguette (v)

Oven-baked camembert with a cranberry and hazelnut
crumb served with mixed leaves and toasted ciabatta (v)

Main Courses

Traditional roasted turkey served with pistachio and apricot
stuffing, "pigs in blankets", seasonal vegetables
and a red berry jus

Slow-roasted pork belly served with homemade sweet apple
sauce, seasonal vegetables and a red wine jus

Pan-fried sea bass served with saffron dauphinoise potatoes,
pan-fried samphire and a creamy fish veloute

Balsamic-glazed goats cheese and caramelized onion
wellington served with wilted spinach and
seasonal vegetables (v)

Desserts

Christmas pudding served with brandy crème anglaise

Dark chocolate fondant served with a winter berry compote
and Madagascan vanilla ice cream

Crème brûlée served with cinnamon shortbread

Sticky toffee pudding served with a butterscotch sauce
and Cornish vanilla ice cream

All 3 Courses £24.95

(£10 non-refundable deposit required)