



Christmas Party Menu 2017

Starters

Grilled Goats Cheese Salad with beetroot, toasted hazelnuts and a balsamic glaze

or

Ham Hock and Apple Terrine with winter spiced apple chutney and crisp breads

or

Bower Cream of Vegetable Soup with chive crème fraiche and toasted ciabatta

or

Garlic and Tarragon Mushrooms on toasted ciabatta with a pesto dressing

or

Smoked Mackerel Pate served with horseradish crème fraiche, citrus slaw, crisp breads

Main course

Roast Topside of Beef, served with golden roast potatoes, homemade Yorkshire pudding, a selection of seasonal vegetables and a rich meaty gravy

or

Traditional Roast Turkey, served with golden roast potatoes, stuffing, seasonal vegetables, pigs in blanket and a rich meaty gravy

or

Homemade Nut Roast served with golden roast potatoes, homemade Yorkshire pudding, a selection of seasonal vegetables and a vegetarian gravy

or

Pan Fried Salmon Fillet, crushed new potatoes, green beans topped with toasted almonds and salsa verde

or

Butternut Squash, Feta Cheese Spinach and Pumpkin Seed Risotto
Finished with a parmesan crisp

Puddings

Homemade Chocolate Brownie served with chocolate sauce, cream or ice cream

or

Traditional Christmas Pudding with brandy butter and custard

or

Baileys Crème Brulee

or

Coconut Panna Cotta served with mango and Malibu compote,
toasted coconut and dark chocolate shavings

or

Selection of Ice cream and sorbets served with a Christmas shortbread (3 scoops)

3 course meal for £25.00 per person

£10 per person deposit required to confirm the booking – non refundable

TERMS AND CONDITIONS

Deposits are required at the time of booking. Your booking is not confirmed until we receive your deposit.
Please note that all deposits are non refundable. Minimum of 6 guests for Christmas Party Menus Monday - Wednesday
Pre-orders must be returned at least one week before your reservation