

# Christmas Party Nights

£36.50 per person

Available Dates:

7th, 8th, 15th and 21st of December

Includes three course dinner, VAT @ 20%,

Disco, Party Poppers and Crackers

Arrival from 18:30 onwards

Function finishes 1:00 am.

## STARTERS

Celeriac and apple veloute with hazelnuts and cheddar cheese (v)

Braised pig cheek with apple puree and homemade cauliflower piccalilli

Turkey and chorizo terrine with parsnips remoulade and cranberry dressing

Goats cheese and lime mousse with pickled red beetroot, roasted walnuts  
and lamb lettuce salad (v)

## MAIN COURSE

Turkey papillote wrapped in smoked bacon, cranberry stuffing, seasonal  
vegetables, pig in blankets,  
rosti potatoes and red wine jus

Braised beef cheeks with horse radish mashed potatoes, seasonal vegetables  
and veal jus

Cod fillet en crouete with fondant potatoes, moules marinierre sauce, kale  
and brussels sprout

Potato gnocchi with arrabiata sauce topped with spinach, grated parmesan  
and rocket salad (v)

## DESSERTS

Traditional Christmas pudding with brandy sauce

Sticky toffee pudding with salted caramel ice cream

Rhubarb, plum and cherry crumble with crème anglaise

Local cheese and biscuits with celery sticks and apple and ginger chutney