

Christmas Party Nights

£40 per person

Available Dates:

30th November, 6th, 14th, 20th and 21st December

Includes three course dinner, VAT @ 20%, Drink On Arrival,
Disco, Party Poppers and Crackers

Arrival from 18:30 onwards

Function finishes 1:00 am

STARTERS

Apple and parsnips soup with smoked cheddar cheese and
pumpkin seeds (v)

Prawn cocktail tian with guacamole and watercress mayo
dressing and baguettes croutes

Chicken liver pate with apple and pear chutney and rosemary
and olive focaccia

Pumpkin, ricotta and spinach parcels with pomegranate and
micro herbs salad, rosemary and a sesame red pepper sauce (v)

MAIN COURSE

Traditional roast turkey served with roast potatoes, pigs in
blanket, panache of vegetables, braised red cabbage, chestnut
and cranberry stuffing, gravy

Braised feather blade of beef with duchess potato, panache of
vegetables and veal jus

Salmon roulade with citrus crushed new potato, samphire and
dill green beans topped with meuniere sauce

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

DESSERTS

Sticky toffee pudding with salted caramel ice cream

Traditional Christmas pudding with brandy sauce topped with
red currant fruits

Rhubarb, plum and cherry crumble with crème anglaise

Blueberry, lavender and honey tart topped with white
chocolate tuille