

# Christmas Party Menu

£45 per person

Available dates: Friday 17th and Saturday 18th  
December. Private hire also available on other dates.

Includes drink on arrival, three course dinner and disco.

Arrival from 18:30, function finishes at 12:30

## STARTERS

Pumpkin soup with candy hazelnuts and cheddar cheese

Potted smoked salmon with guacamole, lilliput capers, cucumber spaghetti  
and peppered crackers

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

## MAIN COURSE

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

Braised feather blade of beef with horse radish mashed potatoes, seasonal  
vegetables and bourguignon sauce

Cod filet en crouete with fondant potato, brussels sprout and green beans  
finished with marinière sauce

Butternut squash risotto with broad beans and crumbled feta cheese (v)

## DESSERTS

Christmas pudding with brandy sauce topped with red currants

Lemon curd meringue pie with champagne berry fruits

Triple chocolate brownie, caramel crunch and peanut butter ice cream

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