



Christmas Party Lunch Menu

TO START

Winter Vegetable Soup (V)(Gf)
Served with warm bread roll & butter

Prawn Cocktail
Fresh prawns served on a bed of mixed leaves and topped with a lemon mayonnaise

Creamy Garlic Mushrooms (V)
Mushrooms served in a rich creamy garlic sauce served on a slice of garlic bread

MAIN

Roast Breast of Turkey
Traditional roast turkey served with pigs in blankets, roast & new potatoes, apricot, sage & onion stuffing and a rich gravy with Brussel sprouts and honey glazed chunky carrots

Roast Topside of Beef
Topside of beef served with homemade Yorkshire pudding, roast & new potatoes and a rich gravy with Brussel sprouts and honey glazed chunky carrots

Salmon Steak
Poached salmon steak served a fresh watercress sauce, honey glazed carrots and peas

Pea & Mint Risotto (V)(Gf)(Vg)
Homemade risotto served with garden peas, fresh mint in a creamy white wine sauce decorated with pea shoots

TO FINISH

Traditional Christmas Pudding
Slice of Christmas pudding served with a homemade brandy sauce

Chocolate Snowballs
Chocolate profiteroles coated in white chocolate drizzled with chocolate sauce

Mixed Ice Cream
Vanilla, Strawberry and Chocolate ice cream served with a homemade chocolate chip cookie

Tea or Coffee
English breakfast tea or freshly ground coffee served with a warm mince pie



Christmas Party

Dinner Menu

TO START

Butternut Squash & Sweet Potato Soup (V)

Served with warm bread roll & butter and topped with roasted butternut squash seeds

Salmon Gravlax

Slices of smoked salmon with a beetroot and vodka dressing served with melba toast and topped with fresh dill

Confit of Duck Terrine

Handmade duck terrine served with an orange sauce and rustic bread

MAIN

Roast Breast of Turkey

Traditional roast turkey served with pigs in blankets, roast & new potatoes, apricot, sage & onion stuffing and a rich gravy with Brussel sprouts and honey glazed chunky carrots

Roast Sirloin of Beef

Topside of beef served with homemade Yorkshire pudding, roast & new potatoes and a rich gravy with Brussel sprouts and honey glazed chunky carrots

Tuna Steak

Pan fried and served with a tarragon butter with crushed new potatoes, honey glazed carrots and green beans

Spinach & Ricotta Ravioli (V)

Handmade ravioli served in a creamy cheese sauce

Pea & Mint Risotto (V)(Gf)(Vg)

Homemade risotto served with garden peas, fresh mint in a creamy white wine sauce decorated with pea shoots

TO FINISH

Traditional Christmas Pudding

Slice of Christmas pudding served with a homemade brandy sauce

Coconut Panna Cotta

A creamy, rich and tangy panna cotta served with a fruity pineapple, rum and passion fruit salsa

Black Forest Trifle

Kirsch soaked cherry compote layered in chocolate sponge and fresh cream

Cheese & Biscuits

Selection of cheese (choice of Creamy Lancashire, Double Gloucester and Stilton)

Tea or Coffee

English breakfast tea or freshly ground coffee served with mint chocolates