



CHRISTMAS PARTY DINNER MENU

STARTERS

Spiced Parsnip Soup
served with warm artisan breads

Fan of Galia Melon
served with mulled berries and a raspberry coulis

Luxury chicken liver pate
served with melba toast and red onion marmalade

Smoked salmon and cream cheese roulade
served with a green leaf salad with citrus dressing

MAIN COURSES

Traditional Roast Turkey
served with all the festive trimmings

Chargrilled Salmon Steak
served with creamed leeks and a white wine and dill sauce
and buttered new potatoes

Slow Roasted Blade of Beef
in a mushroom, shallot and red wine sauce

Mushroom, Spinach, Cranberry and Brie Wellington
served with a spiced winter berry jus

DESSERT

Homemade rich chocolate brownie
served with a Cointreau and chocolate sauce and vanilla bean ice cream

Traditional Christmas Pudding with Brandy Anglaise

Assiette of Ice Creams with homemade ginger bread

Cheeseboard – three cheeses with cheese biscuits
celery, grapes and relish
£2.50 supplement

AFTER DINNER COFFEE OR TEA

with handmade chocolate truffles