



# 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