

FESTIVE PARTY MENU

TO START

SOUP OF THE DAY (GF, VG)

BUTTERNUT SQUASH AND BRAMLEY APPLE SOUP, SERVED WITH CRUSTY BREAD ROLL

HOMEMADE DUCK PARFAIT (GF)

DUCK PARFAIT WITH PEAR 3 WAYS POACHED, JELLY AND PUREE, SERVED WITH A PISTACHIO AND APRICOT LOAF

SMOKED SALMON TERRINE

SALMON TERRINE WITH LEMON, DILL AND CAPERS SERVED WITH A MIXED LEAF SALAD, HOUSE PICKLES AND A CITRUS DRESSING

SWEET POTATO GNOCCHI (GF, VG)

GNOCCHI MADE IN HOUSE AND FLAVOURED WITH SWEET POTATOES, SERVED WITH PINE NUTS, POPPYSEEDS AND MINTED YOGHURT.

PAN SEARED SCALLOPS (GF)

BUTTER SEARED SCALLOPS, PEA PUREE AND BLACK PUDDING CRUMBLE, AND FINISHED WITH A DILL FOAM

MAINS

SLOW ROASTED TURKEY BREAST (GFO)

SERVED WITH PIGS IN BLANKETS, HERB ROASTED POTATOES, BREAD SAUCE, ROASTED ROOT VEG, CHESTNUT STUFFING WRAPPED IN SMOKED BACON, WITH A RICH TURKEY JUS.

SEA BASS (GF)

PAN FRIED SEA BASS WITH BASIL MASHED POTATOES, SUN BLUSHED TOMATOES, TENDER STEM BROCCOLI AND A RED PEPPER SAUCE

HONEY ROASTED GAMMON

SERVED WITH HERB ROASTED POTATOES, HONEY ROASTED ROOT VEG, A CORNISH CIDER SAUCE AND FINISHED WITH A BAKED GLAZED APPLE

MAPLE GLAZED PARSNIP AND CHESTNUT LOAF (GF, VG)

SERVED WITH HERB ROASTED POTATOES, ROASTED ROOT VEG AND A RICH VEGAN GRAVY

BEEF BRISKET (GFO)

OVER NIGHT COOKED BRISKET SERVED WITH YORKSHIRE PUDDING, HERB ROASTED POTATOES, HONEY ROASTED ROOT VEG AND A RED WINE JUS

DESSERT

XMAS PUDDING

SERVED WITH BRANDY CUSTARD AND RED CURRANTS

CHOCOLATE, HAZELNUT AND RASPBERRY ROULADE

SERVED WITH HAZELNUT CREAM

MANGO PANNA COTTA

SERVED WITH A CHANTILLY CREAM AND CARIBBEAN FRUIT COCKTAIL (GF)

VEGAN CHOCOLATE MOUSSE

SERVED WITH VEGAN ICE CREAM (GF, VG)

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

SERVED WITH VANILLA ICE CREAM