



Christmas Party Menu



STARTERS

Chef's home-made honey roasted **Parsnip Soup** with parsnip crisps, served with crusty bread (V)

Chicken Liver Pâté, toasted bloomer and apple relish

Pan-fried Mackerel served with ratatouille and an anchovy and olive tapenade

Balsamic Red Onion Tartlet with a rocket and tomato salad finished with basil pesto (V)

MAINS

Roast Breast of farmed Turkey with a pork, sage & onion stuffing, roast potatoes, pigs in blankets, roasted parsnips, brussel sprouts and a turkey gravy (minimum of 4 persons)

Braised Beef with bubble and squeak and a mushroom sauce

Fish Pie with a cheddar and chive mash and sautéed green vegetables

Beetroot Risotto with pine nuts and Parmesan shavings (V)

DESSERTS

Traditional **Christmas Pudding** served with cream or ice cream

Vanilla Crème Brûlée with a winter berry compote

Sticky Toffee & Date Pudding with toffee sauce and vanilla ice cream

Selection of Ice Creams or Sorbets

2 Courses - £17.95

3 Courses - £22.95

(V) – Vegetarian Dishes. Allergen information can be provided upon request

A 10% service charge will be added to tables of 8 or more

Reservation by telephone only ~ please call 01494 783075