

*Christmas Party*

*Honey and roasted parsnip soup served with a warm crusty roll*

*Herb roasted chicken and ham hock terrine served with Melba toast and homemade tomato chutney*

*Pan fried chicken liver with a sherry sauce served on toasted brioche*

*Home cured gradualax of salmon finished with a honey and wholegrain mustard dressing and green salad*

~~~~~

*Slow roasted crown of Turkey with a apricot stuffing served with streaky bacon wrapped chipolata, roasted maris piper potatoes, medley of winter vegetables finished with a light jus and cranberry sauce*

*Warm fig, roasted cherry tomato and camembert tart served with a green salad finished with a cranberry coulis*

*Slow roasted venison shank with champ potato and braised red cabbage finished with a red wine jus*

*Herb roasted cod fillet served with colcannon mash finished with a Muscat bar blanc*

~~~~~

*Christmas pudding served with a brandy crème anglaise*

*Sticky Toffee pudding served with vanilla ice cream*

*Poached pears with caramelised orange finished with a ginger syrup*

*£22.50 PPH*

*See booking terms*