

# CHRISTMAS PARTY MENU



## STARTERS

### ***Creamy Mushroom Soup with Madeira***

Served with bloomer bread

### ***Chicken Liver Pate***

Served with toast & onion jam

### ***Gravadlax***

Home cured salmon served with rye bread & horseradish cream

## MAIN COURSE

### ***Traditional Roast Turkey***

Roast turkey, roast potatoes, roasted parsnip & carrot, pig in blanket, stuffing, red cabbage, seasonal vegetables, gravy & cranberry sauce

### ***Parsnip, Apple & Sage Wellington***

Lentils and earthy chestnuts with diced apples, mushrooms and tangy feta in flaky puff pastry. Served with roast potatoes, red cabbage, seasonal vegetables, gravy & cranberry sauce

### ***Cod & Tuscan Butter Beans***

Flaky, tender cod loin served on a bed of creamy Tuscan butter beans with sautéed garlic & sun-dried tomatoes

### ***Boeuf Bourguignon***

Beef slowly braised in red wine with bacon lardons & button mushrooms. Served with buttery mashed potato & seasonal vegetables

## DESSERT

### ***Chocolate Truffle Torte***

Rich, indulgent chocolate truffle torte served with chestnut purée & Amaretto cream

### ***Lemon Posset***

Boozy berry compote & sweet shortbread

### ***Christmas Pudding***

Traditional Christmas pudding with brandy cream or custard

**TWO COURSES: £28**

**THREE COURSES: £34**

