

CHRISTMAS PARTY EVENING MENU

FRENCH ONION SOUP
WITH GRUYERE CROUTE

GAME AND HAZELNUT TERRINE
WITH FIG CHUTNEY, ROASTED FIG AND TOAST

TRIO OF SALMON
WITH DILL CRÈME FRAICHE AND CROUTES

TWICE BAKED COLSTON BASSETT STILTON SOUFFLÉ
WITH PEAR AND WALNUT SALAD

TRADITIONAL PRAWN COCKTAIL
WITH BABY GEM LETTUCE, CUCUMBER AND MARIE ROSE SAUCE

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ROAST TURKEY CROWN
WITH ROAST POTATOES, BRUSSEL SPROUTS, STUFFING, PAN GRAVY, CRANBERRY
SAUCE AND BREAD SAUCE

ROAST FILLET OF BEEF*
WITH POTATO DAUPHINOISE, SEASONAL VEGETABLES AND MUSHROOM JUS

PAN FRIED RAINBOW TROUT WITH CONFIT GARLIC
WITH FONDANT POTATO, WILTED SPINACH AND CHIVE BEURRE BLANC

ROAST PHEASANT BREAST
WITH POTATO DAUPHINOISE, BRAISED RED CABBAGE, ROASTED CHESTNUT AND
BACON AND PORT JUS

PUMPKIN AND SAGE RISOTTO
WITH PARMESAN CRISP

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CHRISTMAS PUDDING
WITH BRANDY SAUCE

APPLE TART TARTIN
WITH CARAMEL SAUCE AND VANILLA ICE CREAM

VANILLA PANNACOTTA
WITH MULLED WINE JELLY, SPICED FRUIT COMPOTE AND CINNAMON
SHORTBREAD

CHOCOLATE FONDANT
WITH HONEYCOMB, PEANUT SAUCE, AND HONEYCOMB ICE CREAM

CHEESE SLATE
COLSTON BASSETT STILTON, LINCOLNSHIRE POACHER AND BRIE DE MEAUX, WITH
CELERY, CHUTNEY AND BISCUITS

1 COURSE FOR £16.00
2 COURSES FOR £22.00
3 COURSES FOR £27.00

**THERE IS A £4 SURCHARGE FOR THE FILLET STEAK ON THE MAIN COURSE*

PLEASE SPECIFY HOW YOU WOULD LIKE YOUR FILLET STEAK COOKED ON YOUR PRE-ORDER SHEET

**ENJOY COMPLIMENTARY COFFEE AND PETIT FOURS WHEN YOU HAVE
TWO OR MORE COURSES**