

CHRISTMAS PARTY MENU 2019



STARTER

Roasted butternut squash soup served with crusty bread (V)
Pan fried pheasant strips with a cranberry and orange cream sauce on brioche toast
Homemade Thai beef spring rolls served with a sweet chilli dipping sauce
Chicken liver pate with homemade spiced tomato relish and toast
Whisky and dill cured sea trout with horseradish cream and mixed leaves

MAIN COURSE

Roast fillets of gilthead bream with a lemon and herb butter and roast baby potatoes
Roast 7oz Lamb rump with a red wine and rosemary jus served on colcannon mash
Nut roast with a mushroom, garlic and cream sauce, vegetables and roast potatoes (V)
Roast crown of turkey served with pigs in blankets, date and apple stuffing, cranberry jelly, gravy and roast potatoes
Whole roast local partridge with a Dubonnet and thyme sauce served with potato rosti

DESSERT

Angel Tower – meringue, lemon curd, ice cream and passion fruit coulis
Christmas Pudding with brandy butter and double cream
Coastal Cheddar and Blue Vinny with red onion marmalade and oat cakes
Sticky toffee pudding with caramel sauce and ice cream
Steamed chocolate pudding with chocolate sauce and ice cream

TWO COURSES £24.95

THREE COURSES £29.95

INCLUDING TEA & COFFEE

Service at your discretion. If you have any allergies, please let these be known when ordering.
Please note fish and game dishes may contain bones and/or shot. All our food is cooked to order. Please be patient during busy times.