

# CHRISTMAS PARTY MENU 2020



## STARTER

- Roasted butternut squash soup served with crusty bread (V)
- Pheasant and tarragon croquettes with confit garlic mayonnaise
- Cheesy bubbling creamy mushrooms with garlic, with crusty bread
- Chicken liver pate with homemade spiced tomato relish and toast
- Half dozen Dorset snails with garlic, parsley and Pernod butter and crusty bread

## MAIN COURSE

- Fabulous Fish Pie with a rosti and caper topping and vegetables
- Roast 7oz Lamb rump with a red wine and rosemary jus served on colcannon mash
- Wild mushroom, sweet potato and nut roast with a plum gravy, vegetables and roast potatoes (V)
- Roast crown of turkey served with pigs in blankets, date and apple stuffing, cranberry jelly, gravy and roast potatoes
- Peruvian spiced chicken supreme with a sweet potato and sweetcorn salad and aji verde sauce

## 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
- Warm chocolate and almond torte with chocolate sauce and ice cream

### TWO COURSES

**£24.95**

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**£29.95**

**INCLUDING TEA & COFFEE**

Food to be pre-ordered. 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.