



Christmas Party Menu

Roasted Butternut Squash and Apple soup (V,VG) served with optional garlic butter crostini

Scallops and Black Pudding served on a Pea Coulis with lemon soy mayo

Beef Carpaccio Crostini seasoned fillet of beef carpaccio enhanced with lemon, garlic and horseradish sauce

Ham Hock Terrine served on a pea coulis, sour dough bread and piccalilli

Deep Fried Triangles of Melted Brie in Breadcrumbs (V) with cranberry dip and salad garnish

Roast Portobello Mushroom Tart (V) portobello mushroom encased in pastry with a garlic butter sauce topped with mozzarella and a balsamic glaze

Lebanese Hummus (V,VG) with flat bread and cucumber

Traditional Roasted Turkey pigs in blankets, chef's special stuffing, roasted root vegetables with a red wine reduction

Roast Herb Crusted Rack of Lamb Hasselback pancetta potatoes, mint yogurt sauce and grilled vegetables

Rib Eye Steak cooked to your preference with portobello mushroom, cherry tomatoes, fries, salad and chateaubriand sauce

Confit Salmon with peas a la Française, Hasselback potatoes, vichy carrots and romesco sauce

Pan Fried Sea Bass Hasselback potatoes, steamed vegetables and chive velouté

Seychelles Prawns Cari Koko prawns simmered in aromatic spiced tamarind and coconut milk, served with lemon cilantro rice

Nut Roast (V,VG) roast potatoes, savoy cabbage and seasonal vegetables with vegan gravy

Goats Cheese and Beetroot Tart (V) served with seasonal vegetables

Vegan Thai Yellow Curry (V,VG) crispy golden potatoes, cauliflower, tofu and sweet peas in curried sauce, served with lemon cilantro rice

Christmas Pudding made with dried fruits, pecans, ginger, bourbon and golden syrup, served with a bourbon cream sauce

Black Forest Ice Cream Sundae chocolate and vanilla ice cream, cherry compote and chocolate sauce

Sticky Toffee Pudding with treacle sauce and Jersey vanilla ice cream

Chocolate Yule Log with pouring cream

Vegan Lime Panna Cotta (VG) with a berry compote

Cheese Board trio of cheese, savoury biscuits, celery, grapes, apples, chutney and quince jelly

£36.50 pp plus 10% service charge

Includes silent disco entertainment after dinner