

Christmas Party Dinner Menu

Chunky Winter Vegetable Soup

Finished with cream

Crab Meat Coronation Style

Fresh crab meat bound in a light curried mayonnaise, cucumber and a pink grapefruit and white grape salad

Delice of Plaice with a Prawn Mousseline

Baked in a Lattice of Puff Pastry

Tomato compote, parsley and prawn cream sauce

Glazed Goats Cheese

On sliced tomato and balsamic, marinated roasted peppers, pesto croute

Pan Fried Blackened Asian Spiced Chicken Fillets

Mixed salad leaves, fried sweet potato, sliced mango, spring onion, garlic mayonnaise sauce

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Fillet of Sea Bass

Warm salad of beans, leek, asparagus, shellfish cream sauce

Supreme of Salmon Cooked with a Tomato, Garlic, Lemon

& Parsley Crust

Shredded mange tout, watercress white wine cream

Traditional Roast Turkey

Chestnut stuffing, bacon rolls, and roast gravy

Braised Steak

Cooked in an onion and red wine liqueur, mash potato, glazed carrots, roast parsnip

Tenderloin of Pork Wrapped in Pancetta

With an apricot and pulled pork farce, ratatouille of vegetables, port wine jus

Asparagus, Leek and Mushroom Tartlet

Glazed with black wax cheddar, herb cream reduction

All served with roast potatoes and seasonal vegetables

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Christmas Pudding

Brandy butter, vanilla custard

Millionaires Syllabub

Chocolate cake pieces, toffee cream and sauce, glazed banana

Lemon and Raspberry Semifreddo

With confit raspberries, toasted pistachio and citrus peel sponge

Crème Brulee

Wild berry and crème de cassis compote, viennese biscuit

Warm Ginger Cake

Chantilly cream, marinated satsumas segments in grand marnier

Dorset Blue Vinny, Truckle Cheddar, Camembert

Fruit chutney and crackers

DJ and dance floor 7.30 Music till 11.30

Available every evening from 30th November ~ 22nd December

From £29.95 per person