

Party Night Menu

Carrot Leek and Potato Soup

Finished with cream

Pan Fried Tiger Prawns in a Lemon Butter

On Pea risotto, pea cream sauce,

Chicken Tagliatelle

Smoked chicken sauce, grated parmesan

Rustic Salad

Mixed salad leaves, crumbled goats' cheese, sundried tomato dressing

Shredded Belly Pork

On bubble and squeak, cider reduction sauce

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Grilled Halibut Steak Cooked with a Tomato, Garlic, Lemon and Parsley Crust

Shredded mange tout, shellfish bisque

Grilled Sea Bass Fillet

Shredded mange tout, watercress and white wine sauce

Supreme of Salmon

Roasted peppers and courgettes, red pepper essence sauce

Traditional Roast Turkey

Chestnut stuffing, roast parsnip, bacon rolls, and roast gravy

Beef Bourguignon

Savoy cabbage, glazed carrots, rich red wine sauce

Cauliflower, Broccoli, Leek and Sweet Potato Tart

Cooked in a mornay sauce

All served with mash and roast potatoes and seasonal vegetables

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Christmas Pudding

Brandy butter ice cream, vanilla anglaise

Crème Brulee

Viennese biscuit, fresh fruit

Chocolate Profiteroles

Poached strawberries, hot chocolate sauce

Orange and Ginger Syllabub

Ginger cakes pieces and ginger biscuit crumb

Almond Cake

With black cherries, syrup and custard

Black Wax Cheddar, Camembert and Stilton

Fruit chutney, grapes and crackers

For Food Allergies and Intolerances - Please Contact Us