

Party Night Menu

Honey and Parsnip Soup

Finished with cream

Warm Flaked Ham Hock in a Tartlet

In a honey and mustard sauce, on wilted spinach

Hot & Cold Seafood

Grilled salmon, crab claw meat spring roll with spring onion cucumber and pimentos, harissa croute, jambalaya rice, potato salad, mixed leaves

Baked Chevre Goats Cheese in Filo Pastry

On sweet roasted peppers, red onions and courgette, reduced balsamic and herb oil

Rustic Salad with Falafel

Salad leaves, fried sweet potato, hardboiled egg, tomato salsa dressing & light garlic mayonnaise sauce

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Fillet of Sea Bass

Courgette provençale, watercress cream sauce

Grilled Hake with a Herb Crumb & Tiger Prawns

Shredded mange tout, red pepper sauce and herb oil

Traditional Roast Turkey

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

Tenderloin of Pork Wrapped in Bacon

Coated in a thickened leek and mushrooms broth

Slow Cooked Duck leg

Caramelised red cabbage, blackcurrant and crème de cassis jus

Stuffed Grilled Flat Mushroom

With leek and asparagus in a cream sauce, glaze with a parmesan crumb, on stir fried vegetables, garlic sauce

All served with mash, roast potatoes and seasonal vegetables

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Christmas Pudding

Brandy butter ice cream, vanilla anglaise

Individual Warm Spiced Carrot Cake

Coated in a mascarpone and cinnamon frosting, steeped fruit ice cream,

Crème Brulee

Passion fruit cream and a rolled tuile biscuit

Black Forest Syllabub

Black cherry compote on chocolate cake pieces lightly soaked in kirsch, whipped cream and dark chocolate

Trio of Lemon

Glazed lemon curd tart, toasted lemon drizzle cake, lemon meringue ice cream
raspberry coulis

Truckle Cheddar, Camembert and Stilton

Fruit chutney and crackers