



CHRISTMAS PARTY MENU 2017

Starters

Homemade chestnut and mushroom soup

Hot kiln smoked salmon with crème fraîche and caper dressing

Warm brie salad with red onion chutney and honey dressing

Creamy garlic mushrooms with a splash of cognac

Main courses

Slow braised blade of beef with horseradish mash

Breast of turkey with cranberry stuffing with smoked bacon roll

Mushroom, brie and cranberry wellington with a wild mushroom sauce (V)

Fillet of salmon with prawns, crayfish tails white wine and cream

Served with braised red cabbage, cauliflower cheese, fresh vegetables and roasted potatoes

Desserts

Rich plum pudding with brandy sauce

Chocolate and orange sponge with vanilla ice cream

Plum panna cotta with sweet mulled berries

Freshly brewed coffee with mince pie

£25.00

