



Christmas Party Menu 2010

Please choose one dish from each course for your entire party

Starter

Confit pork and venison terrine with homemade chutney

Goats cheese & roasted shallot tart, tomato coulis (v)

Crayfish & mango salad with a Thai dressing

Butternut squash & mint Soup (v)

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Main Course

Roast Norfolk turkey with all the trimmings, red wine jus

Roast duck breast marinated with soy sauce & ginger,
finished with honey & served on bok choy

Roast salmon fillet with new potatoes, julienne of vegetables,
chablis cream sauce

Rich steak & Guinness pie with thyme roast potatoes

Confit pork belly on a Toulouse sausage cassoulet

Filo pastry parcel filled with spinach, ricotta & toasted pine
nuts, mushroom sauce (v)

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Dessert

Christmas pudding with whisky cream

Chocolate brownie, white chocolate sauce

Tart tatin with a basil ice cream

Sticky toffee pudding, caramel sauce and ice cream

Fruits of forest pavolva
Selection of British cheeses, savoury biscuits & chutneys

Coffee & mini mince pies

£24.95 + vat

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Why not make the evening even more special with a selection of drinks, canapés and additional courses?

Drinks

Glass of Champagne £5
Glass of Bucks Fizz £3
Glass Mulled Wine £3

Please ask about our wine offers

Canapés

£0.95 + vat each

Please ask for our menu

Sorbet course

£2.50 + vat per person

Gin and tonic
Champagne and green apple
Raspberry and thyme
Rhubarb and stem ginger
Lemon
Mango

