



Christmas Party Menu

Celebrate the festive spirit with our Christmas themed dinner party menu...



Canapés

Devils on horse backs - dates wrapped in streaky bacon
Smoked salmon and dill creme fraiche on a potato rosti with salmon roe
Mini Yorkshire puddings stuffed with rare beef and horseradish
Parmesan shortbread with homemade cranberry sauce and crumbled goats cheese



Starters

Pan seared pigeon breast salad with raddichio and fresh pomegranate
Home smoked local caught trout, rosemary and garlic mayonnaise, capers and lemon
Jerusalem artichoke soup flavoured with truffle oil and fresh bread (v)



Mains

Roasted loin of venison with a juniper berry sauce, chantaray carrots and dauphinois potatoes
Roast turkey with all the trimmings roast potatoes, parsnips and carrots, seasonal greens, gravy, bread sauce and cranberry jelly.
Pan roasted Turbot, with lemon, capers, and parsley, seasonal greens and roasted potatoes with lemon and thyme
Portobello mushroom and celeriac Wellington, thyme and garlic mash, and spinach, with a red wine jus. (v)



Desserts

Sticky Toffee pudding hot toffee sauce and whipped cream

Luxury apple and sultana crumbles and homemade custard

Traditional christmas pudding and brandy butter

Individual chocolate fondants and Chantilly cream



Cheese

A selection of 5 brilliant English cheeses, accompanied by breads, crackers, quince jelly, and grapes



Petit four

Miniture mince pies

Chocolate and brandy truffles

Chocolate and Frangelico truffles coated in hazelnut

Squares of christmas cake decorated with marzipan