

Festive Party Nights

£27.50 per person - includes prosecco on arrival, 3 course meal & DJ until 12am
Booking is required with £10 deposit per person - Balance is due 1 month before event

Starters

Melon & Grapes
Trio of melon with a sweet grape and citrus salsa –
served with minted passion fruit syrup

Homemade Pate
Chicken liver pate served with a port glaze,
sweet onion marmalade, crisp side salad & melba toast

Prawn and Smoked Salmon Cocktail
Atlantic Prawns and smoked salmon bound in a citrus and chive mayonnaise
served with toasted sour dough and a sweet Pea shoot and tomato salad

Honey Roasted Butternut Squash and Sweet Potato Soup
Served with a warm bread roll

Mains

Roast Turkey
Served with chestnut & cranberry stuffing, Yorkshire pudding,
roast potatoes, pigs in blankets and finished with rich meat gravy

Roast Beef
Served with Yorkshire pudding, roast potatoes,
chestnut & cranberry stuffing and finished with rich meat gravy

Apricot and Ginger Glazed Salmon
Served with sweet apricot and ginger glaze, served with
slow cooked fondant potato & roasted beets

Nut Roast
Sautéed chestnut mushrooms, roasted chestnut, walnuts, pecans, onions & spinach -
served with herb roasted root vegetables and a rich red wine jus

Desserts

Traditional Christmas Pudding
Served with a rich brandy sauce and red currants

Citrus Tart
Served with wild berry compote

Chocolate Fudge Cake
Served with Chocolate sauce and vanilla ice cream

Fresh Fruit Salad
Served with raspberry sorbet

Please advise on booking any dietary requirements