

CHRISTMAS PARTY DINNER 2018

VEGETARIAN & VEGAN MENU

TO BEGIN

Heritage beetroot salad, pickled blackberries

Cauliflower & braised fennel, cauliflower couscous, confit cherry tomato

Roasted red pepper bruschetta, rocket salad, balsamic dressing

Roast parsnip soup

MAIN COURSE

Roasted peppers stuffed with couscous, pumpkin humous, toasted pumpkin seeds

Ratatouille wrap in braised savoy cabbage, tomato sauce, seasonal vegetables

all served with festive vegetables

FESTIVE FINISH

Mixed berry jelly, berry compote

Poached pears, red wine sauce

Fruit salad with homemade sorbet

CHRISTMAS PARTY DINNER 2018

DAIRY FREE MENU

TO BEGIN

Roast parsnip soup, bacon crumb

Thai spiced crab cakes, tomato & chilli gel, watercress salad (supplement £4.95)

Pan seared scallops, pea puree, pancetta crisp (supplement £5.95)

Roasted red pepper bruschetta, rocket salad, balsamic dressing

MAIN COURSE

Roast breast of turkey, sage & onion stuffing, chipolata wrapped in bacon, chestnut puree, pan gravy

Braised featherblade of beef, fondant potato, savoy cabbage, sweetcorn puree, thyme jus

Seared salmon, crushed potatoes, chives, cauliflower puree, tomato salsa

Char grilled centre cut fillet, triple cooked chips, mushroom, grilled tomato, peppercorn sauce (supplement £10.95)

Ratatouille wrapped in savoy cabbage, tomato sauce, seasonal vegetables

All served with festive vegetables & roast potatoes

FESTIVE FINISH

Homemade christmas pudding rolled in pistachio nuts

Mixed berry jelly, berry compote

Poached pears, red wine sauce

Fruit salad with homemade sorbet

CHRISTMAS PARTY DINNER 2018

GLUTEN FREE MENU

TO BEGIN

Chicken liver pate, plum puree, red onion chutney

Heritage beetroot salad, pickled blackberries

Roast parsnip soup

Pan seared scallops, pea puree, pancetta crisp (supplement £5.95)

MAIN COURSE

Roast breast of turkey, chipolata wrapped in bacon, chestnut puree, pan gravy

Braised featherblade of beef, fondant potato, savoy cabbage, sweetcorn puree, thyme jus

Seared salmon, crushed potatoes, chives, cauliflower puree, tomato salsa

Pan roasted turbot, saffron & chorizo three bean broth, steamed mussels (supplement £8.95)

Char grilled centre cut fillet, fondant potatoes, mushroom, Grilled tomato, peppercorn sauce (supplement £10.95)

All served with festive vegetables & roast potatoes

FESTIVE FINISH

Rum & raisin creme brulee

Poached pear, red wine sauce

Mixed berries jelly, berry compote

Three of our favourite local cheeses, biscuits, quince jelly, grapes, celery (supplement £5.75)