



# Christmas Party Menu



## STARTERS

Halloumi, tomato and red pepper bruschetta [v]  
Garlic mushrooms with a brie crust [v]  
Smoked salmon & king prawns with samphire  
Chicken liver & brandy pate with granary toast  
Deville whitebait with a lemon & dill mayo  
Rustic Plate with olives, feta, granary bread & hummus [v]



## MAIN COURSES

Turkey crown with stuffing & pigs in blankets  
Lamb rump with mint & redcurrant sauce  
Pork tenderloin with a stilton & apricot stuffing  
Salmon fillet with a scallop & lemon cream  
Goat's cheese with ratatouille & a balsamic glaze [v]

All served with roast potatoes & seasonal vegetables for the table



## DESSERTS

Apple & plum crumble with custard  
Lemon, lime & gingernut cheesecake  
Chocolate brownie with vanilla ice cream  
Christmas pudding with brandy cream  
Crème brulee with shortbread biscuit  
Selection of ice cream

**TWO COURSES £30    THREE COURSES £35**

Please inform a member of our team if you have any dietary requirements; dairy free and gluten free options are available.

