

# FESTIVE PARTY NIGHTS

## STARTERS

### **Festive Triple Stack**

A sharing selection of smoked salmon mousse-filled vol-au-vents, cranberry & brie parcels, honey glazed pigs-in-blankets and filo baked king prawns with mustard mayonnaise and cranberry ketchup dips

## MAIN COURSE

### **Traditional Turkey Breast Wrapped in Bacon**

With sage and onion stuffing and roast turkey jus

### **Vegan Spiced Cauliflower, Lentil and Spinach Pie**

With a red wine and tarragon jus

*Main courses served with all the trimmings... roasted potatoes, Brussels Sprouts, honey glazed carrots and parsnips*

## DESSERT

### **Irish Cream Cheesecake**

Drizzled with chocolate sauce

## SOMETHING SWEET

### **Festive Chocolates**

Subject to change.

# CHRISTMAS DAY

**Glass of fizz on arrival**

## STARTERS

**Spiced Butternut Squash Soup**

Topped with toasted coconut & chestnuts

**Classic Prawn Cocktail**

Cold water prawns bound in Marie Rose sauce on a bed of shredded Iceberg lettuce

**Whipped Goat's Cheese & Pickled Beetroot Salad**

With caramelized apples, herb salad & toasted sourdough croute

## MAIN COURSE

**Traditional Turkey Breast Wrapped in Bacon**

With sage and onion stuffing and roast turkey jus

**Beef Wellington**

With spinach purée, grilled asparagus, wild mushroom and shallot compote and Bordelaise sauce

**Pine Nut and Basil Baked Cod**

Served on salmon & spinach cannelloni, saffron, pernod & vegetable chowder

**Mushroom Ravioli**

With spinach purée, grilled asparagus, wild mushroom and shallot compote with truffle and tarragon cream sauce

*Main courses served with all the trimmings...Chateau potatoes, honey roasted carrots, spiced red cabbage and Brussels Sprouts with smoked bacon*

## DESSERTS

**Traditional Christmas Pudding**

And brandy sauce

**Baked Chocolate Cheesecake**

Topped with Kirsch soaked cherries

**Artisan British Cheese Board**

Accompanied with toasted fruit & nut bread and fruit chutney

## SOMETHING SWEET

**Freshly Brewed Tea or Coffee**

Mini mince pies with brandy butter and classic chocolates

Subject to change.

# CHRISTMAS DAY YOUNG DINERS

## STARTERS

### **Roasted Tomato and Crème Fraîche Soup**

With garlic dough balls

### **Classic Prawn Cocktail**

Cold water prawns bound in Marie Rose sauce on a bed of shredded Iceberg lettuce

## MAIN COURSE

### **Traditional Turkey Breast Wrapped in Bacon**

With sage and onion stuffing and roast turkey jus

### **Smoked Roasted Vegetable and Feta Tart**

With a tomato and basil sauce

*Main courses served with all the trimmings...Chateau potatoes,  
spiced red cabbage and Brussels Sprouts*

## DESSERTS

### **Traditional Christmas Pudding**

With cinnamon custard

### **Warm Layered Fudge Cake**

Topped with chocolate sauce and vanilla ice cream

For diners 12 years of age and under, children under 2 dine free.  
Subject to change.

# BOXING DAY

## STARTERS

### **Festive Winter Soup**

With chive crème fraîche and garlic croutons

### **Chicken Liver Pâté**

With fruit chutney and toasted sourdough

### **Classic Prawn Cocktail**

Cold water prawns bound in Marie Rose sauce on a bed of shredded Iceberg lettuce

## MAIN COURSE

### **Roast Sirloin of Beef**

With a red wine sauce

### **Lemon and Thyme Chicken Breast**

With wild mushroom sauce

### **Herb Crusted Salmon Fillet**

With white wine and chive sauce

### **Smoked Roasted Vegetable and Feta Tart**

With a tomato and basil sauce

*Main courses served with all the trimmings...creamed mash potatoes, roasted root vegetables and mixed greens*

## DESSERTS

### **Sticky Toffee Pudding**

Covered in toffee sauce and vanilla ice cream

### **Layered Chocolate Fudge Cake**

Topped with chocolate sauce and vanilla ice cream

### **Black Forest Trifle**

With a brandy snap biscuit

## SOMETHING SWEET

**Mini Mince Pies with Brandy Butter and Classic Chocolates**

Subject to change.

# FESTIVE DINING IN THE PUB & GRILL

## STARTERS

### **Festive Triple Stack**

A sharing selection of smoked salmon mousse-filled vol-au-vents, cranberry & brie parcels, honey glazed pigs-in-blankets and filo baked king prawns with mustard mayonnaise and cranberry ketchup dips

## MAIN COURSE

### **Traditional Turkey Breast Wrapped in Bacon**

With sage and onion stuffing and roast turkey jus

### **Vegan Spiced Cauliflower, Lentil and Spinach Pie**

With a red wine and tarragon jus

*Main courses served with all the trimmings... roasted potatoes, Brussels Sprouts, honey glazed carrots and parsnips*

## DESSERT

### **Irish Cream Cheesecake**

Drizzled with chocolate sauce

## SOMETHING SWEET

### **Festive Chocolates**

Subject to change.

# NEW YEAR'S EVE

**Glass of fizz on arrival**

## STARTERS

### **Sweet Potato, Parsnip and Coconut Soup**

Topped with toasted coconut

### **Pressed Duck and Fig Terrine**

With orange marmalade and pickled shallots  
served on a baby leaf salad

## MAIN COURSE

### **Fillet of Beef Wellington**

With spinach purée, grilled asparagus, roasted baby carrots, gratin Dauphinoise potatoes, wild mushroom and shallot compote and Bordelaise sauce

### **Pine Nut and Basil Baked Cod**

Served on salmon & spinach cannelloni, saffron, pernod & vegetable chowder

### **Mushroom Ravioli**

With spinach purée, grilled asparagus, wild mushroom and shallot compote with truffle and tarragon cream sauce

## DESSERTS

### **Trio of Mini Chocolate Desserts**

Milk chocolate cheesecake, white chocolate panna cotta and a salted caramel and chocolate tart

### **Artisan British Cheese Board**

Accompanied with toasted fruit & nut bread and fruit chutney

Subject to change.