



# FESTIVE DINNER

## **Creamy Winter Root Vegetable Soup**

With herby croutons (v.)

## **Traditional Prawn Cocktail**

Marie Rose Sauce and buttered brown bread

## **Orange, Duck and Cognac Pate**

Festive chutney and toasted brioche

## **Ham Hock Terrine**

Celery & pineapple remoulade, charred ciabatta and baby leaves



## **Golden Roast Turkey**

Orange & sage stuffing, pigs and blanket and thyme gravy

## **Slow cooked daube of Beef**

Bourgignon sauce and creamy horseradish mash

## **White wine poached Salmon fillet**

Chives and lemon hollandaise sauce

## **Brie & Beetroot Chutney Tart**

Beetroot infused gravy (v.)



## **Vintage Christmas pudding**

With brandy laced sauce

## **Chocolate & Orange Tart**

Chantilly cream and sea salted fudge sauce

## **White Chocolate & Raspberry Cheesecake**

Raspberry mousse, passion fruit coulis

## **Cheese Board**

With festive chutney, celery, grapes & crackers



**3 COURSES - £27.50 PER PERSON**

SERVED IN OUR RESTAURANT AREA  
RESERVATIONS, DEPOSITS & PRE-ORDERS REQUIRED

# FESTIVE DINNER

**Name of Party:**

**Numbers:**

**Time:**

**Contact details:**

**\*PLEASE PUT A NUMBER IN THE BOXES PROVIDED TO INDICATE YOUR CHOICES  
WHILST MAKING A NOTE OF ANY DIETARY REQUIREMENTS**



**Winter Root Vegetable Soup (V)**

**Prawn Cocktail**

**Orange, Duck and Cognac Pate**

**Ham Hock Terrine**



**Golden Roast Turkey**

**Slow cooked Daube of Beef**

**White wine poached Salmon fillet**

**Brie & Beetroot Chutney Tart**



**Vintage Christmas pudding**

**Chocolate & Orange Tart**

**White Chocolate & Raspberry Cheesecake**

**Cheese Board**

