



Party NIGHT

TO BEGIN

PHO

vietnamese style broth, with noodles, sautéed vegetables and crispy belly pork. GFA

GRAVLAX

dill cured salmon, thinly sliced with warm blinis and a fresh horseradish cream. GFA

ROASTED MUSHROOMS

in a creamy yorkshire blue cheese sauce over toasted rye bread. V

MAIN EVENT

TURKEY ESCALOPE

rolled with pork sausage stuffing, wrapped in streaky bacon - served with rich turkey gravy and creamy mash. GFA

BEEF WELLINGTON

topped with a mushroom and onion duxelle - wrapped in our all-butter pastry, served with clapsnot and rich red wine jus.

SEABASS FILLET

pan fried crispy over roasted chicory and lemon risotto with tabbouleh salad and beetroot crisps. GFA

SPINACH TORTELLINI

filled with baby leek and ricotta, dressed with sage and rosemary butter, roasted shallots, and parmesan crisps. V

SOMETHING SWEET

ICED MOUSSE

frozen white chocolate mousse with honey wafers and mulled fruits. GFA

STICKY TOFFEE CHRISTMAS PUDDING

rum, butterscotch sauce and vanilla ice cream.

MERINGUE

lemon and mascarpone meringue roulade. GFA