



## Christmas Parties 2019

Three courses and coffee - £37.50 per person

We have two private dining rooms: the **Garden Room** is ideal for parties of up to 10; whilst the **Main Restaurant** can accommodate a maximum of 28.

We cater for special dietary requirements (vegetarian, gluten-free, dairy-free, etc.) on an individual basis so if there are any in your party please let us know *at time of booking*.

Reservations: 01827 718949

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### Ham Rolls

Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

### Spicy Parsnip Soup (V)

### Garlic Mushrooms (V)

Creamy garlic mushrooms served in a puff pastry case

### Smoked Salmon Gravavlax

Smoked salmon and beetroot gravavlax with a beetroot and salad garnish

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### Turkey

Roasted turkey breast steak served with chipolata sausages, cranberry sauce, bread sauce, stuffing and a rich red wine gravy

### Sea Bass Meunière

Fillet of sea bass, coated in seasoned flour, panfried in butter and garnished with king prawns

### Pheasant Forestières

Sliced pheasant breast with a sauce of diced ham, quartered mushrooms, onions—and red wine

### Stuffed Butternut Squash (V)

Two rings of butternut squash filled with a cassoulet of mixed beans, tomato, onions, garlic and red wine

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### Traditional Christmas Pudding

with brandy sauce

### Chocolate Mousse with Raspberries

Raspberries with a Framboise liqueur coulis topped with chocolate mousse and served with shortbread fingers

### Apple and Raisin crêpes

Two light pancakes filled with sautéed apple and rum-soaked raisins and served with a sweet cider sauce

### Cheese and Biscuits

Selection of three cheeses and biscuits

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### Coffee or Tea and chocolate truffles