



## Christmas Parties 2018

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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Butternut squash and Herb Soup (V)

Duck Livers

Sautéed and set on a mushroom with Madeira sauce

Smoked Salmon Parcels

Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Onion and Feta Tart (V)

Shortcrust pastry tart filled with caramelised onion and topped with Feta cheese

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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

Ring of sea bass fillet filled with mussels risotto, served with a white wine and herb sauce

Duck 'Roberto'

Sliced breast of Gressingham duck with a dark sauce of mushrooms, orange and whisky

Lumaconi Pasta (V)

Pasta shells coated with a gruyere cheese sauce, finished with egg, served with: spinach; roasted Mediterranean vegetables; and garlic mushrooms; and sprinkled with fresh parmesan

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Traditional Christmas Pudding

with brandy sauce

Raspberry Pannacotta

Italian-style set cream with a fresh raspberry topping

Chocolate and Orange Tart

Sweet pastry tart filled with a ganache of Valrhona™ chocolate and Grand Marnier served with softly whipped cream

Caged Pear

Half a pear poached in claret, served warm, with brandied cream cheese and hot port wine sauce, imprisoned in a caramel cage

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Coffee or Tea and chocolate truffles