

# Christmas party menu

## **Roasted butternut squash soup (v)**

served with crusty bread

## **Pan fried tiger prawns**

in a garlic, chilli, cherry tomato and white wine sauce

## **Asparagus wrapped in parma ham and topped with mozzarella**

served with a hollandaise sauce

## **Courgette, pepper and onion tartlet (v)**

finished with melted brie

## **Prawn, crab and avocado tower**

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## **Traditional roast turkey**

with all the trimmings

## **Beef medallions**

in a creamy brandy and tarragon sauce, with sautéed potatoes

## **Lamb rump**

served with parsnip and potato purée, finished with a redcurrant and rosemary jus

## **Chicken breast with a spinach and mozzarella melt**

in a tomato and basil sauce, served with new potatoes

## **Salmon fillet**

in a prawn curry sauce served with wilted spinach and mashed potatoes

## **Fettucine**

with asparagus, courgettes and baby spinach in a parmesan sauce (v)

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## **Christmas pudding**

served with brandy custard

**Eton mess**

**Lemon tart**

served with whipped fresh cream

**Chocolate soufflé**

served with whipped fresh cream

**Sticky toffee pudding**

served with vanilla ice cream

**Selection of sorbets or ice cream**

**Cheese and biscuits**

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**Followed by coffee and mints**

**We would like to wish all our customers  
a very Merry Christmas  
and  
a Happy New Year**

**2 course ... £25 per person**

**3 course ... £29 per person**

+ 10% service charge

**Allergy advice:**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients ... if you have a food allergy please let us know before ordering.

Full allergen information is available.

**Booking policy**

A deposit of £10 per person is required on making reservation

We will require you to pre-order one week prior to your booking

7 days cancellation notice is required for all deposit refunds