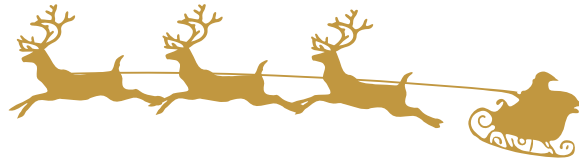


CHRISTMAS PARTY

3 COURSE MENU



STARTERS

KING PRAWN THERMIDOR TART

Shellfish sauce. (P)

TRUFFLED HAM HOCK & WHIPPED BRIE TERRINE

Caramelised shallot bruschetta. (GFA)

GOATS CHEESE MOUSSE

Salt-baked beetroot, maple syrup & toasted pecans. (V)(N)(GFA)

MAIN COURSE

YORKSHIRE REARED ROAST TURKEY

Stuffed with apricots & sausage meat and wrapped in Serrano ham.

Served with sage butter potato fondant & redcurrant jus.

BLACK TREACLE GLAZED BRAISED CHEEK

Sage butter fondant potato & mustard cream sauce.(GF)

PAN-FRIED SEABASS

Warm tomato farfalle pasta & courgetti salad in harissa cream.(P)(GFA)

BUTTERNUT SQUASH & SHALLOT TATIN

Fricasse of mushrooms.(V)

DESSERT

WARM WINTER SPICED CHOCOLATE BROWNIE

Chilled white chocolate brandy cream.(GF)

CHERRY, PEAR & ALMOND PAVLOVA

Morello cherry gel, almond & vanilla greek yoghurt, slow

baked meringue & cherry compote.(N)

SALTED CARAMEL LATTE CHEESECAKE

Cappuccino cream.

£39.95 PER PERSON