

CHRISTMAS PARTY MENU

• STARTER •

Roasted red pepper & tomato soup with granary croutons 'V'

King prawn & crayfish cocktail with cucumber, melon, lettuce, cherry tomatoes & Marie Rose sauce

Crispy coated camembert served on a roast hazelnut and lettuce salad with cranberry chutney 'V'

Ham hock terrine with red onion chutney, mixed leaf salad & melba toast

• MAIN COURSE •

Roast turkey breast with sage and onion stuffing and pigs in blankets

Slow braised beef with sautéed onions, bacon lardons and a red wine sauce

Individual blue cheese and leek wellington with garlic cream sauce 'V'

Pan fried seabass with crushed new potatoes, pea velouté and a pea shoot salad

All served with crispy roast potatoes, medley of winter vegetables, sprouts and chestnuts

• DESSERTS •

Assiette of desserts;

Glazed lemon tart with raspberry sauce

Mrs B's Christmas pudding with brandy anglaise

Chocolate Delice with salted caramel and honeycomb

• CHEESE PLATTER •

£20

Cornish brie, Suffolk blue and black bomber cheddar, spiced pear chutney, celery and crackers