



PARTY NIGHTS MENU

STARTERS

Potato, Leek & Cheese Soup with Chive Oil (v)

Chicken Liver Pâté with Toasted Brioche & Red Onion Jam

Whipped Goats Cheese, Spiced Fruit Chutney & Pepper Croute (v)

MAIN COURSE

Slow Roast Turkey, Apricot Stuffing, Roast Potatoes, Chipolatas, Honey Glazed Parsnips & Turkey Gravy

Fillet of Bream, Parmentier Potatoes, Parsley, Fine Beans with Tomato & Red Pepper Sauce

Wild Mushroom, Butternut Squash & Spinach Tart with Cheese & Potato Crust, Tendersteam Broccoli & Vierge Dressing(v)

DESSERTS

Christmas Pudding, Cinnamon Beignet, Rum & Raisin Ice Cream (v)

Rich Chocolate Pyramid, Orange Confit & Mango Sorbet

Selection of British Cheese and Biscuits, Celery, Grapes & Fruit Chutney (v)