



LUXURY CHRISTMAS PARTY MENU 2017

for parties of 10 or more guests

STARTERS

Grilled halloumi with orange segments, pomegranate, rocket and a sweet chutney

Duck and orange pate with melba toast and spiced fig compote

Crab bisque

Smoked ham hock with a poached quails egg and pea puree

Grilled halloumi with orange segments

MAIN COURSES

Traditional roast turkey with all the trimmings

Roast beef with Yorkshire pudding and all the trimmings

Salmon en croute with a sesame seed crust, creamy dauphinoise potatoes, seasonal vegetables and a tarragon sauce

Butternut squash and green vegetable Wellington with a mustard jus, creamy dauphinoise potatoes and seasonal vegetables (v)

PUDDINGS

Christmas pudding with drunken vanilla custard and red currants

Warm mince pie with brandy butter

Spiced orange pavlova with pomegranate seeds and vanilla cream

Chocolate mousse cake with caramel sauce and berries

Two courses £35

Three courses £40

(Menu price includes exclusive use of our beautiful events venue, The Garden Room)