



CHRISTMAS PARTY MENU 2019

39.50 *per person*
(45.00 *with a glass of prosecco on arrival*)

Starters

PUMPKIN, ALMOND & KIRSCH SOUP (ve)

TRADITIONAL PORK "TERRINE DE CAMPAGNE"
pickled vegetables, seasonal chutney & toasted baguette

CLASSIC PRAWN COCKTAIL *with* PRAWN TOAST

SPICED SWEETCORN FRITTER
smoked chipotle mayonnaise (ve)

POTTED SMOKED SALMON & HORSERADISH CREAM
pickled cucumber, salmon caviar, toasted baguette

Mains

SLOW COOKED BEEF BOURGUIGNON *with* SMOOTH MASH

DUCK LEG CONFIT
red thai curry sauce & spiced crushed potatoes

FREE RANGE BRONZE ROAST TURKEY & CHESTNUT STUFFING
slow roasted vegetables, bread sauce & port gravy

GRILLED SEA TROUT
prawn potatoes & bouillabaisse sauce

MOROCCAN SPICED VEGETABLES
lentils, chickpeas, jewelled almond & pistachio cous cous, fig leaf oil dressing (ve)

Desserts

WINTER SPICED BREAD & BUTTER PUDDING
brandy anglaise (v)

CHERRY, APPLE & ALMOND CRUMBLE
with vanilla ice cream (ve)

CHOCOLATE & CITRUS ORANGE CUP
chocolate mousse & crumble, mascarpone cream (v) (without mascarpone)

STEAMED TREACLE SPONGE PUDDING
orange & Cointreau sauce, salted caramel ice cream (v)

FILTER COFFEE OR TEA & MINCE PIE

Optional cheese course

(instead of dessert 5.00 or as an extra course 10.00)

B R A S S E R I E B L A N C