



– CHRISTMAS PARTY MENU –



STARTERS

ROASTED BUTTERNUT SQUASH SOUP
WITH CREAM CHEESE & FRESH HERBS (GF) (V)

SMOKED KIPPER PATE
RED PEPPER CHUTNEY & TOASTED GRANARY BREAD

ASIAN STICKY PORK BELLY
WITH SPRING ONIONS, CARROT & CORIANDER SALAD
& HOMEMADE SWEET & SPICY SAUCE

HERITAGE BEETS
ROASTED HERITAGE BEETROOT WITH HOMEMADE HOUMOUS,
WHIPPED GOAT'S CHEESE & BALSAMIC VINAIGRETTE (GF), (V)

MAIN COURSE

OLD RYDON TURKEY PARCEL OR ROASTED JERK CAULIFLOWER STEAK (V)
ROASTED FREE RANGE TURKEY BREAST WRAPPED IN BACON,
PORK, CHESTNUT & CRANBERRY FARCE, 'PIG IN BLANKET', DAUPHINOISE POTATOES,
TRADITIONAL VEGETABLES & CHEF'S OWN GRAVY

PAN FRIED HAKE
SPRING ONION MASH, WILTED WINTER GREENS
& SEAFOOD SAUCE (GF)

VENISON STEAK
SHERRY JUS, RED CABBAGE, CELERICA PUREE
& ROASTED GARLIC MASH (GF)

THAI MASSAMAN CURRY
AROMATIC COCONUT BASED THAI CURRY WITH
TOFU, POTATOES & VEGETABLES (GF) (V)
OR
BEEF, POTATOES & VEGETABLES
SERVED WITH STEAMED JASMINE RICE (GF)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
BRANDY CUSTARD & REDCURRANTS (GF)

WHITE CHOCOLATE & STEM GINGER CHEESECAKE
SALTED CARAMEL SAUCE WITH A HINT OF CHILLI (GF)

PEAR BELLE HELENE
POACHED PEAR WITH CHOCOLATE SAUCE AND VEGAN
VANILLA ICE CREAM ON CARAMELISED BISCUIT BASE (GF), (V)

CHEESE SELECTION
WITH FRESH FRUIT, CELERY, QUINCE PASTE & BISCUITS

TWO COURSES £32.95 OR THREE COURSES £37.95

**WE WILL BE ASKING ALL CHRISTMAS PARTY BOOKINGS OF 10 OR MORE GUESTS
TO PRE ORDER AS EARLY AS POSSIBLE
& TO PAY IN FULL TWO WEEKS IN ADVANCE
WHICH INCLUDES A £10 NON REFUNDABLE DEPOSIT PER PERSON**

(GF) gluten free (V) vegetarian (some other dishes can be served as GF upon request)

Deposit Paid: _____ By: (card / cash / cheque) _____

<i>Number of Guests having 2 Courses</i>	
<i>Number of Guests having 3 Courses</i>	
<i>Special Notes:</i>	