

STARTER

CHRISTMAS PARTY MENU 3 COURSE

Minimum 6 people, available between 1st to 24th December

LUNCH - £26.95*

DINNER - £29.95*

HOMEMADE SOUP (V)

Roasted chestnut, spiced pumpkin (cinnamon, nutmeg and cayenne pepper) with wild mushroom and pumpkin croutons

AVOCADO & PRAWNS

Cooked prawns in Mary Rose sauce and paprika served with lettuce and creamy avocado

DUCK & ORANGE SALAD

Pink slices of duck breast in a bed of watercress, orange slices, sprinkled with walnuts and balsamic vinegar reduction

HOMEMADE SALMON, HORSERADISH & SPINACH FISHCAKE, served with caper mayonnaise

CRISPY BRIE WEDGES (V)

Brie cheese in crisp breadcrumbs served with cranberry sauce

MAIN COURSE

TRADITIONAL ROAST TURKEY

Served with seasonal vegetables, roast potatoes, chipolata sausage wrapped in pancetta stuffing and turkey sauce

MEDALLION OF BEEF

With buttered spinach, creamy mash & peppercorn sauce

SLOW COOKED PORK BELLY

With roasted apple, chestnut, wilted spinach, Dauphinoise potatoes, crackling and red wine jus

FILLET OF SALMON

Lime & pistachio crust served garlic butter sauce, crushed potatoes, samphire

SPINACH & RICOTTA RAVIOLI (V)

With wild mushrooms, white wine & cream sauce

DESSERT

CHRISTMAS PUDDING with Brandy Sauce

MIXED BERRIES CHEESECAKE

CHOCO-CAKE

STARTER

CHRISTMAS DAY 3 COURSE

LUNCH MENU with a glass of Prosecco

Adults £75.00* Children under 12 £35*

HOMEMADE SOUP (V)

Creamy sweet potato, parsnip and chestnut with parsnip crisps

SPICY CALAMARETTI

Spicy baby calamari with white wine, chilli, fennel, garlic, potato cubes, parsley and tomato

LOBSTER AND PRAWN COCKTAIL

Served with gem lettuce, rich & slightly spiced Mary Rose

ROASTED FIG, BUFFALO MOZZARELLA & PARMHAM

SLOW ROASTED TOMATO ARANCINI (V)

Served with pesto & slow roasted tomato sauce

MAIN COURSE

TRADITIONAL ROAST TURKEY

Served with seasonal vegetables, roast potatoes, chipolata sausage wrapped in pancetta stuffing and turkey sauce

VENISON STEAK Pan-seared venison steak served with port and berry compote crushed potatoes and cavolo nero

LAMB CUTLETS with berry breadcrumbs crust topped with balsamic berry, bay leaves, caramelised shallots and fig sauce served with spinach and dauphinoise potatoes

PAN FRIED SEABASS AND CHORIZO

With a roasted red pepper, chorizo & onion confit, roast potatoes and grilled lemon

SAUTÉED MUSHROOM & ROASTED

PUMPKIN RISOTTO (V) Drizzled with truffle oil

DESSERT

CHRISTMAS PUDDING with Brandy Sauce

APPLE & RASPBERRY STRUDEL & vanilla ice cream

CHOCOLATE PROFITEROLES

STARTER

NEW YEAR'S EVE MENU

3 COURSE £79.95* - Children under 12 £35*

featuring live DJ

LOBSTER RAVIOLI

With prosecco and cream sauce topped with samphire

SMOKED SALMON

With beetroot, vodka crème fraiche and salmon caviar

GREEK FILO PASTRY PARCELS (V)

Filo pastry filled with spinach, sun blushed tomatoes & feta cheese served with homemade tzatziki

BEEF CARPACCIO rocket, parmesan & mustard dressing

PARMAHAM PARCELS

24 months aged parmaham with baby mozzarella & asparagus

MAIN COURSE

FILLET STEAK ROSSINI

Served with dauphinoise, wild mushrooms, black truffle shavings and Madeira sauce

PAN ROASTED DUCK caramelised chicory, thyme, rosemary, plum & red wine sauce, served with dauphinoise

HERB CRUST RACK OF LAMB in berry breadcrumbs crust, topped with balsamic berry, bay leaves, caramelised shallots & fig sauce with spinach and dauphinoise potatoes

LEMON SOLE

With lobster & Champagne sauce, crab bon bons, chargrilled broccoli and roasted potatoes

BUTTERNUT SQUASH, PINE NUT &

GORGONZOLA RISOTTO (V)

DESSERT

MIXED BERRIES CHEESECAKE

STICKY DATE TOFFEE PUDDING with vanilla ice cream

APPLE & RASPBERRY STRUDEL & vanilla ice cream