



# CHRISTMAS PARTY MENU 2019

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

## Starters

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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

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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

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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)*

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MINCE PIE

*Optional cheese course*

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*(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**