

Party Menu 2010

Starters

Spiced Butternut and Pumpkin Soup with Toasted Almonds (V)

Con fit of Duck Terrine with Orange and Onion Marmalade

Smoked Mackerel with Creamed Spinach, Toasted Pine Nuts and a Green Butter

Rolled Goats Cheese with Ginger Nut Crumb and a Beetroot Puree (V)

Mains

Slow Roasted Belly Pork with Apple & Sage Cabbage

Traditional Turkey Escalope wrapped in Smoked Bacon with Cranberry and Sage Stuffing

Provençal Vegetable Risotto with a Gazpacho Sauce (V)

Slow Roasted Lamb Shank with a Rosemary and Red Wine Gravy
(Back by popular demand!)

Grilled Lemon Sole with a Salsa Verde

All of the above are served with Seasonal Vegetables and Roast Potatoes

Desserts

Christmas Pudding with a Baileys Crème Anglaise

Pomegranate Crème Brulee with Poppy seed Tuille Biscuits

Mulled Wine Poached Pear and Lime Sorbet

Dark Chocolate and Pistachio Brownie with home made Honeycomb

Fair Trade Tea and Coffee with Mints to End

Including Festive Novelties!

3 courses £19.95

2 courses £14.95 (only available lunchtime)

Party Nights every Friday & Saturday. 3 courses £21.95 per person

D.J Party Entertainment until late!

£5 per person non refundable deposit