



CHRISTMAS PARTY NIGHT MENU 2019

BUTTERNUT SQUASH SOUP

finished with cream, croutons and baby herbs

PRAWN IN MARIE ROSE SAUCE

on crispy shredded Cos

HAM HOCK TERRINE

with homemade Piccalilli

SLICED CANTELOUPE MELON

with a blue cheese mousse



GRILLED SEABASS FILLET

on shredded leeks with mussels and a white wine sauce

ROAST BREAST OF TURKEY

Chestnut stuffing, chipolata in bacon and a cranberry tartlet

HERB CRUSTED ROAST ROLLED SHOULDER OF LAMB

PUMPKIN TORTELLI

in a light sage & tomato sauce

ROAST POTATOES, MINTED NEW POTATOES, HONEY GLAZED PARSNIPS, BUTTERED CARROTS AND BRUSSEL SPROUTS



WINTER BERRY ETON MESS

CHRISTMAS PUDDING

Glazed orange centred Christmas pudding served with Brandy sauce

PROFITEROLES

filled with a Chantilly cream topped with a dark chocolate sauce

LINCOLN RED AND BRIE CHEESES

with grapes, chutney, celery and crackers

COFFEE AND MINI MINCE PIES

