

# Christmas Party

## MENU

### Starters

**LEEK & POTATO SOUP** ~ Served with Garlic Croutons

**SALMON & COD FISH CAKE** ~ Salad, Sweet Chilli Sauce

**CHICKEN LIVER PATE** ~ Apple Chutney, Toasted Brioche, Salad

**CAULIFLOWER TEMPURA** ~ Served with Chili and Tamarind Dip (VE)

**LAMB MEAT BALLS** ~ Lamb meat balls cooked in rich tomato sauce, Served with bread

**GOAT CHEESE TART** ~ Caramelised Onion, Goats Cheese & Pine Nut Puff Pastry Tart, with Balsamic Dressing

### Main Course

**PAUPIETTE OF NORFOLK TURKEY** ~ Pigs in Blankets, Roast Potatoes, Brusselsprouts, Mixed Vegetables & Cranberry Jus

**CHICKEN BREAST** ~ Stuffed with Mozzarella, Roasted New Potatoes, Mixed Vegetables & Creamy Mushroom Sauce

**HONEY ROASTED RUMP OF LAMB** ~ Mini Roast Potatoes, Mixed Vegetables, with a Red Wine Jus

**CHICKPEA AND BUTTERNUT SQUASH STEW** ~ Cooked with Coconut Milk, Rice & Cucumber Salsa (VE)

**PAN FRIED SALMON** ~ Roasted New Potatoes, Mixed Salad, Tartar Sauce

**SPINACH & RICOTTA CANNELLONI** ~ Served with Mixed Leaf Salad

### Dessert

**FRESH FRUIT SALAD** ~ Vanilla Ice Cream

**LEMON POSSET** ~ Mixed Berry Compote & Shortbread

**CHRISTMAS PUDDING** ~ Served with Warm Brandy Sauce

**SELECTION OF CHEESES** ~ Grapes, Celery, Chutney & Biscuits

**ICECREAM & SORBETS** ~ Vanilla Ice Cream or Lemon Sorbet

Available from **22<sup>th</sup> November 2024**

**Lunch- 12:00 till 03:00pm**  
2 Course £26.00, 3 Course £30.00

**Dinner -05:00pm till 23:00pm**  
2 Course £28.00, 3 Course £34.00

**DJ NIGHT- 3 COURSE MENU £45.00**

**NOV 22<sup>nd</sup>, 29<sup>th</sup> & 30<sup>th</sup>. DECEMBER 6<sup>th</sup>, 7<sup>th</sup>, 12<sup>th</sup>,  
13<sup>th</sup>, 14<sup>th</sup>, 19<sup>th</sup>, 20<sup>th</sup>, 21<sup>st</sup>.**

**£10.00 per person deposit required and pre order the menu.**