

## christmas party menu...

### starters...

**White onion and smoked chicken soup**  
parmesan and garlic roasted croutons

**House smoked Scottish salmon with potted brown shrimps**  
with cucumber pearls and lemon dressing

**Pressed Suffolk ham hock with potato confit and root vegetables**  
homemade piccalilli and celeriac remoulade

**Glazed leek, garden pea and broad bean tart**  
air dried tomato with mixed leaf salad

### mains...

**Traditional roast turkey with roast gravy**  
roast potatoes, chipolata and bacon roll, bread and cranberry sauce

**Roast Sirloin of British beef with Yorkshire pudding**  
roasted potatoes and gravy

**Steamed fillet of plaice filled with crab and herb mousse**  
saffron duchess potato with lemon thyme butter sauce

**Ragout of woodland mushroom pudding**  
curly kale with chestnuts and braised red cabbage on spiced tomato sauce

### desserts...

**Homemade Christmas pudding**  
coated in brandy sauce with thick double cream

**Triple chocolate terrine**  
with confit orange and minted syrup

**Apricot and almond flan**  
fresh raspberry compote with vanilla sauce

**Selection of British and Irish cheese**  
celery, grapes and biscuits

**Coffee and mini mince pies**