

CHRISTMAS PARTY NIGHT MENU

Friday 13th & 20th December

Arrival from 7pm - Dinner served at 7.30pm - Carriages at 11pm

Starters

Braised beef croquettes with peppercorn sauce and parsnip crisps

Pigs in blankets terrine - turkey & sausagemeat infused with cranberry, orange, onion & sage wrapped in streaky bacon, with bread shards and chef's fig chutney

Suffolk hot smoked salmon with roasted beetroot salad and horseradish dressing

Butternut squash & blue cheese risotto with walnuts (V)

Mains

Roast Norfolk Turkey Breast

Cranberry & orange sausagemeat stuffing, pig in blanket
roast potatoes, Yorkshire pudding and rich jus

Pan-roasted Cod Loin

With a lemon & herb crust, sauté potatoes, mussel, prawn & parsley veloute

Braised Rump Steak

Braised with bacon, mushroom & pearl onions in a rich brandy & red wine jus,
with horseradish and parsley creamed potatoes

Brie Parcel (V)

Brie & cranberry in Puff pastry with a chestnut & mushroom sauce

All of the above are served with seasonal vegetables

Desserts

Goodies Christmas Pudding
with brandy & orange custard

Carrot Cake Sticky Toffee Pudding

Rum & date puree, butterscotch sauce and clotted cream ice cream

Lemon Cheesecake

with Italian Meringue and lemon curd

Compliment your dessert with a glass of Rutherglen dessert wine 50ml £6

Artisan British Cheeseboard to share with a glass of port (£5 supplement)

A selection of fine cheeses, artisan crackers and chef's chutney with grapes, celery & apple

£45 Per Person

To book please call 01379 676880 - £10 p/p deposit required at the time of booking

Pre-ordering required one week prior to booking

Please advise us of any dietary requirements, allergies or intolerances
at the time of booking so that we can cater for your individual needs