



PARTY NIGHT MENU

STARTERS

Vegetable Broth

Smooth chicken liver parfait
With apple and brandy chutney and oatcakes

Peppered mackerel fillet
With lemon crème fraîche, pickled radish and fennel salad

MAINS

Traditional roast turkey
With sage and onion stuffing, chipolata sausages and a rich pan gravy

Slow roasted rump of Angus beef
With a Diane sauce

Broccoli, blue cheese and walnut tart
With toasted almonds and tomato sauce

All served with fondant potatoes and vegetables

DESSERTS

Traditional Christmas pudding
With brandy custard

Sticky toffee pudding
With honeycomb ice cream and toffee sauce

Berry cheesecake
With strawberry ice cream

Followed by tea or coffee and mince pies