

Christmas Party Dinner Menu

£22.50 pp three courses and coffee

Warming carrot and coriander soup with croutons

Crayfish and prawn cocktail bound with crème fraîche, lime and ginger

Ham hock terrine with and our own spiced tomato chutney

Garlic grilled flat mushroom glazed with Oxford Blue

Deep fried Breaded Brie with dressed rocket leaves, cranberry and orange relish

Moules Marinière ~ steamed mussels with wine, garlic and a dash of cream

Sliced Scottish smoked salmon served simply with a lemon wedge

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Grilled hake fillet with a prawn mornay sauce

Roast Turkey with chipolata, seasoning, Cranberry and pan gravy

Slow roast belly pork with sausage, apple and black pudding

Free range chicken breast filled with cream cheese and sunblush tomato on sweet pepper coulis

Braised lamb shank in a redcurrant and wine casserole

Pesto crusted salmon steak with butter sauce

Open lasagne of spinach, asparagus, poached egg with Parmesan shavings

Main courses served with seasonal vegetables and potatoes

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Christmas pudding with rum sauce

Lemon crème Brulee with a winter fruit compote

Chocolate brandy pot with homemade shortbread

Sticky Toffee Pudding with toffee sauce and cream

Chocolate and coffee roulade sprinkled with sugar toasted almonds

Wmsleydale and cranberry ~ Mature Cheddar ~ Oxford Blue with biscuits and chutney