

# Our 5 - Course Evening Christmas Menu 2019



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## Aperitif

A Selection of Canapés Served With a Glass of Sparkling Italian Prosecco,  
*Soft Drinks available if preferred*

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## Starters

Creamy Seafood Chowder With  
Warm Pesto Ciabatta

Or

King Prawn, Raspberry & Avocado Salad

Or

Chef's Own Chicken Liver Pancetta  
& Cognac Pâté, Served With  
Toasted Ciabatta fingers, Butter &  
Red Onion Jam.

Or

Chef's Home Made Roasted Red Pepper &  
Tomato Soup, Served With Freshly  
Baked Bread and Butter.

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## The Main Event

Roast Breast of Shropshire Turkey, with a  
Sausage Meat and Herb Stuffing &  
Pigs in Blankets, Served With  
Homemade Roast-Turkey Gravy.

Or

Pan Roasted Gressingham Duck Breast, With  
Honey Roast Parsnips and  
an Orange & Cointreau Glaze

Or

Pesto Crusted Salmon Fillet  
With a Seafood & New Potato Chowder

Or

Duo of Goats Cheese, Red Onion and  
Cranberry Tart with a Tomato and  
Red Pepper Reduction

*All Main Courses Served With Potatoes and Vegetables  
Of the Season.*

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## Desserts

Steamed Christmas Pudding,  
With Cranberry & Cointreau Compote  
and Warm Brandy Sauce

Or

Chef's Own Vanilla Cheesecake With  
Kirsch Black Cherries, Topped  
With Chocolate Shavings, Served  
With Fresh Double Cream

Or

Mulled Apple & Sultana Crumble and  
Vanilla Pod Ice Cream

Or

A Selection of British and Continental Cheese With  
Apple and Ale Chutney and Grapes, Served  
with Assorted Crackers & Butter  
Available (with a £3.50 Supplement)

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## And Finally

Warm Mince Pies, Served  
With A Glass of Sherry

*Coffee available if preferred*

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**Please contact us if you or your Party has  
Any questions regarding allergens.**

5 Course Festive Meal £34.95  
Booked Pre-Orders Only

**Available for Parties  
Throughout December 2019  
(Not Sundays)**

