



# DECEMBER PARTY MENU

£25.95 per head

Pre Orders Only

## To Begin

### Roast Vine Tomato & Sweet Pepper Soup

With basil pesto drizzle & crusty bread

### Duck & Ruby Port Pate

With toasted artisan bread, dressed salad & Cumberland jelly

### Goats Cheese, Rocket & Tomato Parcel

With a three leaf salad, toasted walnuts & balsamic glaze

### Potted 'Hot Smoked' Scottish Salmon

With a tiger prawn & gherkin salad & toasted granary soldiers

### Sauté of Wild & Oyster Mushrooms

Finished in a rich stilton, port marjoram cream, served with hot crusty bread

### Duo of Wild Boar & Venison Sausages

Caramelised onion mash & Cumberland drizzle

## To Follow

### Hand Carved Roast Yorkshire Turkey

Chestnut & cranberry stuffing, Yorkshire pud', duck fat roasties & rich gravy

### Ricotta, Spinach & Wild Mushroom Crumble

Laced with roast garlic & noilly prat vermouth

### Seasonal Game Cobbler

Infused with port & juniper, finished with seasonal roots & topped with a pastry crust

### Grilled Fillet of Salmon

On dill scented crushed new potatoes, caper & crayfish butter

### Roast Sirloin of Beef

Horseradish mash, Yorkshire pud' & mucky fat gravy

### Grilled Seabass Fillets

Oriental stir-fry vegetables & Thai green drizzle

## To Finish

### Chocolate Yule Roulade

Served with vanilla pod ice cream

### Christmas Pudding

With rum sauce

### Individual Brandy Snap Basket

Filled with mince pie ice cream

### Chefs' Selection of Seasonal Cheeses

Served with usual bits n' bobs

### Gingerbread Cheesecake

With fresh pouring cream

### French Apple Tart

With freshly whipped Crème Chantilly

Most items on this menu can be served gluten free or dairy free. Please ask at the bar.

Please ask for our vegetarian options