

# Christmas Function Menu 2018

## Option A

2 course £20.95 or 3 course £26.95

Roasted root vegetable soup served with homemade croutons  
Chicken liver pate, caramelised onion chutney & crisp croute  
Goats cheese & spinach tartlet with toasted walnut dressing

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Traditional roast turkey served with all the trimmings  
Wild mushroom & chestnut roast  
Baked sea trout with sauce vierge

All served with family style vegetables

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Chefs Christmas dessert platter

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Tea or coffee

## Option B

2 course £25.95 or 3 course £32.95

Spiced butternut soup with toasted pumpkin seeds & creme fraiche  
Pressed ham hock terrine, piccalilli & crisp croute  
Smoked mackerel rilette, pepper & chive creme fraiche

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Trio of meat served with all the trimmings & root vegetables  
Goats cheese, spinach & pine nut roulade with broccoli & nutmeg cream sauce  
Dill crusted Salmon, citrus scented pomme puree, sauteed courgette & lemon emulsion

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Chefs Christmas dessert platter & cheese board

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Tea or coffee with warm mini mince pies

# Christmas Buffet Menu 2018

## Option 1

£15.95 per person

Turkey & cranberry sandwiches

Brie & cranberry bruschetta

Christmas skewers

Prawn cocktail

Dipping platter

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Profiteroles

Christmas pudding pops

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Tea & coffee station

## Option 2

£19.95 per person

Turkey & cranberry mini baps

Breaded brie lollipops

Christmas skewers

Mini Yorkshire puddings with braised beef & mustard mash

Smoked haddock & spinach tartlets

Arancini balls

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Spiced cheesecake with fresh berries

Christmas pudding pops

Fruit wreath

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Tea & coffee station