



FESTIVE PARTY MENU 2017

AVAILABLE MON-SAT EVENINGS IN DECEMBER £26.95 PER PERSON

STARTERS

BUTTERNUT SQUASH & SWEET POTATO SOUP

Served with fresh bread & butter.

BAKED IN A BOX

Baked Camembert. Served with onion marmalade & artisan bread.

DEEP FRIED GOATS CHEESE SALAD.

Deep fried goats cheese, served on a bed of mixed salad.

PORK, CHICKEN LIVER & PISTACHIO PATE

Served with artisan bread.

MAINS

HAND CARVED ROAST TURKEY

Roast turkey stuffed with apricot & cranberry stuffing. Served with a pig in a blanket, roast potatoes, roast parsnips, seasonal vegetables & Sadler's ale gravy.

SALMON EN CROUTE

Served with wilted chilli spinach & tarragon jus, roast potatoes & seasonal vegetables.

CRISPY PORK BELLY

Served with chorizo & black pudding jus, roast potatoes & seasonal vegetables.

VEGETABLE, NUT & HALLOUMI LOAF

Served with sweet potato chips & seasonal vegetables.

BRAISED LAMB (£4 SUPPLEMENT)

Served with minted Sadler's ale gravy, roast potatoes & season vegetables.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with a choice of ice cream, cream or brandy custard.

AMARETTO CREME BRULEE

Served with amaretto biscuits & a choice of ice cream or cream.

PANETTONE BREAD & BUTTER PUDDING

Served with a choice of custard, cream or ice cream

CHOCOLATE & GUINNESS CAKE

Served with a choice of custard, cream or ice cream

A SELECTION OF FESTIVE CHEESES (£2 SUPPLEMENT)

Served with a selection of savoury biscuits, apple, celery, grapes, walnuts & chutney.