

Festive Party Night Menu

With DJ Connie

£70 per person incl. glass of Prosecco on arrival

ROASTED PUMPKIN SOUP with basil oil and sourdough (GFA) (V) (VG)
LEMON GRASS AND CHILLI TIGER PRAWNS with prawn crackers
CHICKEN LIVER PARFAIT with toasted brioche and red onion jam
SALT AND PEPPER CALAMARI with house made chilli sauce (GF)
WILD MUSHROOM RISOTTO with chestnuts and truffle oil (V) (GF)
BUFFALO MOZZARELLA clementines, mixed leaves, toasted walnuts (GF)
SMOKED SALMON with celeriac and apple remoulade, granary bread

ROASTED BREAST OF NORFOLK TURKEY

with roasted potatoes, honey glazed carrots and parsnips, mulled wine
braised red cabbage, Brussel sprouts, pigs in blankets and sage stuffing (GF)

ROASTED GRESSINGHAM DUCK BREAST

with celeriac and thyme, purple sprouting broccoli, red wine jus (GF)

LOBSTER TAILS (Supplement £10.00)

with garlic butter and fries (GF)

SLOW COOKED DINGLEY DELL PORK BELLY

with braised red cabbage, buttery sage mash (GF)

DONALD RUSSEL 8OZ FILLET OF BEEF (Supplement £10.00)

with dauphinoise potato, sauteed winter greens, truffle jus (GF)

PAN SEARED HAND DIVED SCALLOPS

with king brown mushrooms, butternut squash, samphire, house smoked butter (GF)

BEETROOT AND SPINACH WELLINGTON

with roasted potatoes, parsnips puree and mushroom sauce (VG) (V)

TRADITIONAL CHRISTMAS PUDDING with brandy sauce (GF)(VGA)

SEASONAL FRUIT CRUMBLE with custard

STICKY TOFFEE PUDDING with butterscotch sauce and vanilla pod ice cream

LEMON MERINGUE PIE with fruit coulis

VANILLA CHEESE CAKE with clementines and pouring cream

PROFITEROLES with almond cream and chocolate sauce

CHEESE & BISCUITS with chutney & celery (GFA)

HANDCRAFTED ICE CREAM AND SORBET SELECTION BY THE SAFFRON ICE CREAM COMPANY (GF)(V)(VGA)

ICE CREAM - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel

SORBET - Cammas Hall raspberry, British elderflower, sherbet lemon