

PARTY TO PARTY

£32.95 per person

Available Friday 6th & 20th and Saturday 14th December

Drinks reception - winter Pimms, mulled wine or Budweiser

Starters

- Winter vegetable soup** – herb oil, Bloomsbury bread roll
Chicken liver and smoked bacon pate en croute – red onion and plum marmalade, ciabatta
Melon and pineapple cocktail (ve) – mulled fruit coulis, fresh mint
Smoked Salmon – pickled cucumber, fire roasted red pepper salsa

Mains

- Braised blade of beef** – Yorkshire pudding, duck fat roast potatoes, root vegetables, claret jus
Citrus butter basted turkey crown – all the traditional trimmings
Dill crusted cod loin – olive and red onion crushed new potatoes, prawn mornay sauce
Leek, sunset blue and chestnut hotpot (ve available) – herb crusted new potatoes, crispy leeks

All served with seasonal vegetables

Desserts

- Christmas pudding** – brandy sauce
Lemon tart – kumquat marmalade, mint Chantilly cream
Flourless choc delice – chocolate ganache, baileys chocolate sauce, mint choc crisps
Vanilla baked cheesecake – winter fruit compote, ice white meringue

Followed by

Freshly brewed coffee – warm mince pie

(ve) – denotes vegan

A deposit of £10 per person is required at the time of booking, this deposit is non-refundable and non-transferable if your table is cancelled or amended.

Pre-orders are required by Friday 22nd November 2019

Drinks reception from 7pm to 7.30pm, food served promptly at 7.45pm

