

# **CHRISTMAS PARTY MENU 2017**

**1<sup>ST</sup> DECEMBER – 5<sup>TH</sup> JANUARY**

**EXCLUDING SATURDAYS & SUNDAYS**

**2 COURSE £25    3 COURSES £30**

**MINIMUM 5 DAYS' NOTICE REQUIRED**

**PLEASE NOTE THAT AN OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO ALL TABLES**

**INCLUDING GLASS OF FIZZ ON ARRIVAL & CRACKERS**

## **STARTERS**

**ROAST TOMATO SOUP, CRUSTY BREAD**

**CRISPY DUCK SPRING ROLL, GREEN PAPAYA SALAD, HOISIN SAUCE**

**GRILLED GOATS CHEESE, WITH HONEY & THYME, ROASTED BEETROOT KETCHUP, LEAVES**

**RIVER FOWEY MUSSELS, WHITE WINE, CREAM & GARLIC, CRUSTY BREAD**

## **MAINS**

**PAN FRIED GUINEA FOWL SUPREME WRAPPED IN BACON, CELERIAC PUREE, PIGS IN BLANKETS,  
SEASONAL VEG, ROAST POTATOES, PORT WINE JUS**

**7OZ RIBEYE STEAK, ROAST GARLIC DAUPHINOISE, GREEN BEANS, PORT WINE JUS OR  
PEPPERCORN SAUCE**

**PANACHE OF SEAFOOD, SALMON, SEABASS, DOVER SOLE, SCALLOP, CRUSHED NEW POTATOES, LIME  
BUTTER SAUCE**

**MUSHROOM PIE, SAUTÉ SPROUTS AND CHESTNUTS, MADEIRA CREAM SAUCE.**

## **DESSERTS**

**CLASSIC FIGGY PUDDING, CUSTARD, CREAM OR BRANDY SAUCE**

**BAKED VANILLA CHEESECAKE, WINTER MULLED BERRY COMPOTE**

**ENGLISH CHEESE BOARD. BARKHAM BLUE, WATERLOO, LINCOLNSHIRE POACHER. BISCUITS, APPLE,  
FROZEN GRAPES, CHUTNEY....£2 SUPPLEMENT**

**INDIVIDUAL RASPBERRY RIPPLE BAKED ALASKA, RASPBERRY COULIS**

**CHÂTEAU FILHOT CRU CLASSE SAUTERNES    125ML    £9    BOTTLE    £30**

**TAYLORS LATE BOTTLED VINTAGE PORT    25ML    3.40    BOTTLE    £40**