

Party Night Menu 2018

A glass of Prosecco on arrival

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Honey and dill gravadlax, smoked mackerel pate, pickled cucumber relish

Chicken liver, bacon and cranberry terrine, mulled redcurrant jelly

Cocktail of seasonal melon with forest berries

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Roasted crown of turkey, bacon and chipolata rolls, sage stuffing

Slow cooked beef blade steak, shallots, mushrooms, port and stilton sauce

Grilled fillets of sea bass, pomegranate, pine nut and chervil crust

Stuffed red pepper with chestnut and sprout risotto, white wine cream sauce (v)

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Traditional Christmas pudding, brandy sauce

Black forest roulade, clotted cream

Trio of local cheeses, grapes, celery, biscuits



Party Nights 2018 with 3 course Dinner and Disco

Friday 30th November and Saturday 1st December ~ £33.50 per person

Friday 7th and 14th, Saturday 8th and 15th December ~ £36.50 per person