



## *Christmas Party Menu 2015*

### **Starters**

(V) Cream of cauliflower soup with sautéed wild mushrooms

(V) Pear & goat's cheese tart with balsamic & red onion chutney

Mascarpone saffron risotto with peeled king prawns

Mallard duck & guinea fowl terrine, with butternut squash puree  
& crispy pancetta

Fan of melon & crayfish in Mary Rose sauce & passion fruit dressing

### **Main courses**

Roast free range turkey breast with sage onion stuffing,  
roast potatoes & seasonal vegetables,

Baked fillet of salmon with sautéed baby mushroom cream sauce, new  
crushed potatoes & green vegetables

Slow cook Moroccan lamb shank with basmati rice & mixed vegetables

(V) Asparagus & Gruyere cheese soufflé on bed of chive spring onion risotto

Grilled marinated pork tenderloin with banana chutney, calvados jus, whole grain mustard  
mash potatoes & vegetables

### **Desserts**

Christmas pudding with Brandy sauce

Papaya crème brûlée with seeded shortbread

Almond tart with strawberry ice cream

Dark chocolate fudge cake with vanilla ice cream

A selection of cheese and biscuits

2 Course Lunch £18.50, 3 course Lunch £23.50

3 course Dinner £29.95, 3 course Dinner Dance £34.95

15% discount on food only, every Monday & Tuesday Lunch & Dinner

Discretionary 10% service charge will be added to your total bill

Available from Monday 23rd Nov



## **Christmas Day Menu**

**Glass of Champagne and Canapés on arrival**

### **Starters**

***Maize fed chicken Pastilla with watercress salad***

***Trio of scallops smoked salmon, crabmeat & avocado lime salsa***

***(V) Warm salad of asparagus, artichoke, quail egg & barley  
with French mustard dressing***

***Lobster tail with creamy potato puree, broad beans & sundried tomatoes***

### **2nd course**

***(V) Carrot-Parsnip Soup with Parsnip Chips***

### **3rd course**

***Pear Sorbet with Williams's liquor***

### **Main courses**

***Roast turkey breast with sage onion stuffing, maple syrup baked sausage  
roast potatoes, baby vegetables with rich roast gravy***

***Grilled turbot fillet with dauphin crispy potatoes, spinach & pernod velouté***

***Lamb rump (pink) with cauliflower puree, Bordeaux sauce, cheddar cheese stuffed potatoes  
& vegetables***

***Fillet of beef with braised oxtail, Madeira sauce, vegetables  
& gratin potatoes***

***(V) Vegetable wellington with dauphinoise potatoes,  
& creamy cheese sauce***

### **Desserts**

***Christmas pudding with brandy sauce***

***Freddie's trio of Mousses with pistachio ice cream***

***Mixed fruit platter with sorbet***

***Chocolate fondant with rum & raisin ice cream***

**Table Cheese Platter to follow**

***Coffee and Fine Belgium Chocolates***

***£84.95pp,***

***Discretionary 10% service charge will be added to your total bill***



## **Boxing Day Menu**

**Served between 12 pm to 3pm and 6.00pm till 10.00pm**

### **Starters**

*(V) Cream of cauliflower soup with sautéed wild mushrooms*

*Seared pink tuna on bed of crushed carrot & salsa Verdi*

*Maize fed chicken Pastilla with watercress salad*

*(V) Warm salad of asparagus, artichoke, quail egg & barley, French mustard dressing*

*Crabmeat & smoked salmon salad, with beetroot wedges & mustard dressing*

### **Main Courses**

*Parma ham wrapped loin of cod in butter cream sauce with rosti potatoes & spinach*

*Mignon of beef with peppercorn sauce, onion rings, rosti potatoes & vegetables*

*Traditional roast turkey with all trimmings, roast potatoes & seasonal vegetables,*

*(V) Ricotta and spinach ravioli with red peppers, lime sauce & stir fried vegetables*

*Guinea fowl breast with wild mushroom, red wine sauce, rosti potato & vegetables*

*Lamb rump with cauliflower puree, Bordeaux sauce, truffle croquet potatoes & vegetables*

### **Desserts**

*Christmas pudding with Brandy sauce*

*Papaya crème brûlée with orange shortbread*

*Almond tart with strawberry ice cream*

*Dark chocolate fudge cake with vanilla ice cream*

*A selection of cheese and biscuits*

**£29.95pp**

*Discretionary 10% service charge will be added to your total bill*



## **Christmas Sunday menu 27<sup>th</sup> Dec**

Served from 12pm to 3pm and 6pm till 10pm

### **Starters**

- (V) Carrot-Parsnip Soup with Parsnip Chips*
- (V) Goats cheese tart with balsamic poached pear*
- Guinea fowl balotine with parma ham & risotto*
- Pan fried beef kofta with light tomato sauce & mint yoghurt*
- Tri-colore salad (avocado, tomatoes and mozzarella) with mackerel pate*

### **Main courses**

- Mature roast beef with Yorkshire pudding, rosemary jus, roast potatoes & mixed vegetables*
- Escalope of turkey Milanese with thyme red wine jus, roast potatoes & seasonal vegetables*
- Baked lemon sole with cray fish, capers lime butter, minty crushed new potatoes & vegetables*
- Roulade of slow cooked belly of pork with red wine sauce, mash potatoes and vegetables*
- (V) Asparagus and Gruyere cheese soufflé on bed of chive spring onion risotto*

### **Desserts**

- Christmas pudding with Brandy sauce*
  - Papaya crème brûlée with seeded shortbread*
  - Almond tart with strawberry ice cream*
  - Dark chocolate fudge cake with vanilla ice cream*
  - A selection of cheese and biscuits*
- £24.95pp

*Discretionary 10% service charge will be added to your total bill*



**Gala Dinner Dance  
Celebrate the New Year in Style**

*Glass of Moët Chandon and Canapés on arrival*

**Starters**

*Lobster soufflé with crispy Parma ham & green peas volute*

*Roulade of shredded duck on pancake with carrot puree, glazed with honey & plum*

*Seafood ravioli with white wine cream sauce & spinach chorizo*

*(V) Asparagus risotto with chunks of buffalo mozzarella & black truffle pieces*

*Game terrine with piccalilli & chilli garlic baguette*

**2<sup>nd</sup> Course**

*(V) Crème wild mushroom soup with Gruyere cheese croutons*

**Main Courses**

*English roast rack of lamb with port, rosemary sauce, ratatouille & chestnut croquettes*

*Grilled halibut supreme with king prawns, shallot basil cream sauce, Caramelized red onion & vegetables*

*Grilled Scottish fillet of beef topped with beef cheeks, Madeira sauce, rosti potatoes & asparagus*

*Half Aylesbury duckling with crispy rosti potatoes, orange Boudreaux wine sauce & green vegetables*

*(V) Stuffed red peppers with smoky crushed aubergine, & deep fried gnocchi potatoes*

**Desserts**

*Freddie's Assiette of Desserts*

*Chocolate fondant with vanilla ice cream*

*Mixed fresh fruit platter with mango sorbet*

*Cheese platter served with walnut bread & biscuits*

*Coffee & Petit Fours*

*£79.95 pp*

*Discretionary 10% service charge will be added to your total bill*



## *Christmas bookings Terms & Conditions*

*To make your booking & check availability, please call us on:  
01727811889.*

*We ask our guests to pay a deposit of £10.00 for any Christmas party & £25.00pp for Christmas Day & New Year's Eve. Please note that bookings will only be confirmed upon receipt of deposit which is non-refundable unless cancellation is made 14 days prior to the event.*

*A pre-order is required for parties of 8 people or more, one week prior to your booking. If you have any special dietary requirements or would like your menu to be prepared more simply, please do not hesitate to arrange this with us.*

*Children under 9 years Half Price. Max 2 Children per Party*

*Due to demand for reservations if deposits are not received within 14 days of the booking, we reserve the right to release your reservation without notice. Cancellation charges cannot be credited to your party's account.*

*A discretionary 10% Service charge will be added to your final bill to all Christmas parties. This goes directly to the staff.*

