

Party Night / Lunch menu  
2018

**Starters**

**Broccoli & Stilton Soup**

Served with toasted olive bread croutons

**Prawn & Avocado salad**

Smoked salmon, sour cream & chives

**Pork & chicken liver pate**

topped with cranberries ,Onion marmalade & sundried tomato loaf

**Main Course buffet**

**Traditional Roast Turkey**

Sage & onion stuffing, traditional gravy  
Seasonal vegetables, crispy Roast potatoes in duck fat

**Slow cooked British Beef with rosemary**

Traditional jus, Yorkshire pudding  
Seasonal vegetables, crispy Roast potatoes in duck fat

**Roasted portabella mushroom (v)**

stuffed with , peppers , spinach & goats cheese  
tomato salsa

**Desserts**

**Traditional Christmas Plum Pudding**

Homemade Brandy sauce

**Chocolate Marquise**

Served with a honey comb ice-cream and berry ragout

**Seasonal cut fresh fruits**

ginger bread ice cream

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Freshly brewed coffee and mints