

Christmas Party Dinner Menu

Chef's Homemade Soup of the Day

With savoury croutons

Chicken Liver Parfait

With dressed leaves, festive chutney and highland oatcakes

A Cocktail of Peeled Succulent Prawns and Smoked Salmon

Bound in a saffron and tomato concasse dressing

Medley of Sweet Melons

With a pomegranate and Cointreau syrup and raspberry water ice

Traditional Roast Devonshire Turkey

Presented with accompaniments of bacon & sausage roll, chestnut seasoning, cranberry jam and rich pan gravy

Roulade of Pork Fillet

Wrapped in Parma ham with green apple fritters, complimented by a Calvados sauce

Lightly Grilled Fillet of Salmon

Complimented by a tartare cream sauce garnished with puff pastry fleurons

Steak Imperial

A prime cut of rump steak slowly cooked in a forestier sauce, served upon a creamed horseradish crouton

Wild Mushroom, Red Onion and Brazil Nut Tart

Finished with a watercress and nutmeg sauce

Served with Chef's Selection of Vegetables and Potatoes

Milk Chocolate and Bailey's Cheesecake

Served with Clotted cream

Lemon Tart

With fresh raspberries and orange liqueur sauce

Tropical Fresh Fruit Salad

Laced with a vanilla syrup

Traditional Christmas Pudding

Served with Brandy cream sauce

Freshly Brewed Coffee and Warm Mince Pies

£28.00

Prices are per person and inc VAT @ current rate