

MENU 1

Atlantic prawns marie rose with rocket and lemon

Galia melon, winter berries
champagne and orange bucks fizz syrup

Leek, potato and watercress soup
chives crème fraiche

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Slow cooked blade of Northamptonshire beef
burgundy red wine sauce

Herb roasted breast of Northamptonshire Turkey
sage and onion stuffing, pigs in blankets, roast gravy and cranberry
sauce

Baked winter vegetable and Brie tart, pesto and Parmesan – V

all served with fresh seasonal vegetables and roasted potatoes

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Rich chocolate mousse with Baileys coffee sauce

Traditional Christmas plum pudding
with hot brandy cream sauce

Plate of three farmhouse cheeses
with Bramley apple chutney, celery ,grapes and biscuits

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Freshly brewed coffee with warm festive mince pie

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Hot Dogs served at midnight

MENU 2

Timbale of Bleiker's oak smoked salmon

mixed leaves, dill and citrus crème fraiche

Pressed terrine of winter vegetables with blue Stilton cheese and toasted pecans – V

Roasted butternut squash soup parsley, cream and croutons – V

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Pan roasted fillet of beef bourguignon

red wine sauce, wild mushrooms , bacon lardons and shallots

Herb roasted breast of Northamptonshire Turkey

sage and onion stuffing, pigs in blankets, roast gravy and cranberry
sauce

Baked winter vegetable and Brie tart, pesto and Parmesan – V

all served with fresh seasonal vegetables and roasted potatoes

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Dark chocolate marquise

meringue, cream and grand Marnier sauce

Traditional Christmas plum pudding

with hot brandy cream sauce

Plate of three farmhouse cheeses

with Bramley apple chutney, celery ,grapes and biscuits

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Freshly brewed coffee with warm festive mince pie

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Hot dogs served at midnight