

Tribute night menu

Atlantic prawns marie rose with rocket and lemon

Galia melon, winter berries and champagne and orange bucks fizz syrup

Leek, potato and watercress soup

chives crème fraiche

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Slow cooked blade of beef

Burgundy red wine sauce

Herb roasted breast of British Turkey

sage and onion, 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, baileys coffee sauce

Traditional Christmas plum pudding

with hot brandy cream sauce

Plate of three farmhouse cheeses

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 at midnight

Party night menu

Timbale of Bleiker's oak smoked salmon
mixed leaves, dill and citrus crème fraiche

Pressed terrine of winter vegetables
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 British Turkey
sage and onion, 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 at midnight