



RESTAURANT & ROOMS

Christmas party menu

3 courses, coffee, petit fours & Christmas cracker £28
Including half a bottle of wine per person £35

Starters

ROCKET & REGIANNIO PARMESAN SALAD with aged balsamic & sun blushed tomato

SPICED PARSNIP SOUP, drizzle of thyme oil

SOUFFLE OF GOLDEN CROSS GOATS CHEESE, mixed leaves, basil puree & concasse of plum tomato

NATURALLY SMOKED HADDOCK FISH CAKES, With a creamy lemon & tarragon sauce

ROASTED FLAT MUSHROOMS, Tomato sauce, ginger, corinander & parmesan shavings

PARFAIT OF FOIE GRAS & CHICKEN LIVERS, Grenadine stewed onions & toasted babky bread

Mains

PAN FRIED WILD SEA BASS FILLET, lime dressed taliatelli, sweet chilli dressing

CRISPY BELLY PORK, Mustard seed mash, wine & garlic sauce

PAN FRIED SIRLOIN STEAK, wild highland sauce, sliced forest mushrooms, tomato, garlic & red wine

POACHED ORGANIC SALMON FILLET, Chablis cream sauce with diced tomato & cucumber

ROAST BREAST OF CHICKEN, stuffing, chipolata sausages, herb & wine jus

FRESH TAGLIATELLI, wild mushroom sauce, truffle oil & parmesan shavings

Sweets

CLASSIC VANILLA POD CREME BRULEE

STICKY TOFFEE PUDDING, VANILLA ICE CREAM

MALIBU & COCONUT PANNACOTTA, RICH CHOCOLATE SAUCE

TREACLE & LIME TART, CREME ANGLAISE

WEDGE OF CROPWELL BISHOP STILTON, APRICOT & GINGER CHUTNEY

Menu served to pre booked parties only
Min 12 people, Available Sunday to Friday Dinner
(lunch time by special arrangement)

“Other menus and drinks packages available on request”