



CHRISTMAS PARTY MENU

TO START...

HOMEMADE SOUP OF THE SEASON - WITH CRUSTY BREAD
PRAWN STUFFED AVOCADO - SERVED WITH
BROWN BREAD AND BUTTER
SMOKED SALMON - WITH A CUCUMBER AND DILL DRESSING
DEEP FRIED BRIE - WITH HOMEMADE CHUTNEY

TO FOLLOW...

FRESH ROWRIDGE FARM TURKEY - WITH HOMEMADE
STUFFING AND BACON ROLL
ROAST ROWRIDGE FARM PHEASANT - WITH A RICH
BRANDY AND CREAM SAUCE
HIGHDOWN STEAK AND STILTON PIE - WITH A RICH GRAVY
POACHED FILLET OF FRESH SALMON - SERVED WITH A
CREAM CHEESE AND SMOKED SALMON SAUCE
BUTTERNUT SQUASH - FILLED WITH GARLIC MUSHROOMS
AND TOPPED WITH STILTON

AND FINALLY...

TRADITIONAL CHRISTMAS PUDDING - WITH CUSTARD,
CREAM AND BRANDY SAUCE
RASPBERRY PAVLOVA
CITRUS CHEESECAKE
SPICED PLUM AND GINGER CRUMBLE - WITH CUSTARD,
CREAM OR ICE CREAM
RICH CHOCOLATE AND BRANDY POT
COFFEE AND MINTS

£19.95 PER PERSON

