

Christmas Party Menu

STARTERS

- Roast Butternut Squash Soup, oxford blue croutons
- Brixworth Liver Pate, granary crostini , pickled veg and soy salad.
- Smoked Salmon and Prawn Parcel, dill crème fraiche.
- Mascarpone Mousse, roast beetroot, endives balsamic red wine glaze

MAIN COURSES

- Individual Roast Turkey, sage and onion parcel, bacon wrapped chipolata
- Baked Fillet of Hake, Spinach, confit tomatoes and a basil dressing
- Braised Beef Steak, and a wholegrain mustard sauce
- Char-Grilled Mediterranean Vegetable Towers, garlic and herb dressing
- All served with seasonal vegetables and roast potatoes

DESSERTS

- Traditional Christmas pudding, brandy cream
- Cherry Crème Brulee with a chocolate orange Biscuit
- Toffee Apple Tart, maple cream and cinnamon sugar
- Cheese Selection, traditional accompaniments

£28 for 2 Courses

£35 for 3 Courses