

Christmas Party Menu 2019

STARTERS

Sweet Potato and Celeriac Soup with Basil Cream and Croutons (v)

Boathouse Prawn Cocktail with Granary Croutes

Chicken and Apricot Terrine with Apple and Ale Chutney and toasted Walnut Bread

Tiger Prawns, Spiced Couscous with Chilli Dressing

Trio of Peppers Crostini with Wild Mushroom, Mozzarella and Pesto (v)

MAIN COURSES

Roast Norfolk Turkey, Pork and Sage Stuffing, Pigs in Blankets, Yorkshire pudding, Seasonal Vegetables, Roasted Jus

Confit Belly of Pork, Crackling, Apple Mash, Tender stem Broccoli, Herb Carrots with an Aspal Cider Jus

Baked Salmon Fillet or Seabass with Fondant Potato, Curly Kale, Roasted Carrots and Champagne Sauce

Beef Bourguignon, Herb Mash Potato, Kale and Roasted Carrots

Vegetarian Option

Roasted Vegetable and Chestnut Strudel, Fondant Potato, Curly Kale, Roasted Carrots and Vegetable Jus (v)

Char Grilled Vegetable Stack, Tender stem Broccoli, Roasted Carrots with a Sweet Pepper Dressing (v)

DESSERTS

Christmas Pudding with Spiced Sultanas and Brandy Sauce

Cranberry and Pecan Frangipane with Cranberry Compote and Clotted Cream

Triple Chocolate Cheesecake with Roasted Nuts and White Chocolate Sauce

Sticky Toffee Pudding with Toffee Sauce and Clotted Cream

Raspberry and Lemon Mouse served with Lemon Sorbet

2 Courses £18.95

3 Courses £24.95

