

# Christmas 2023

## PARTY NIGHT MENU

### STARTERS

**Roasted Tomato and Fresh Basil Soup** with a crusty roll and butter

**Assiette of Melon** Fresh melon served with a winter fruits of the forest compote and garnished with a slice of orange.

**Pepper Smoked Mackerel Fillet** Smoked mackerel and black pepper fillet served on a bed of lemon dressed leaves accompanied by a lime and dill mayonnaise.

### MAIN COURSES

**Hand Carved Local Turkey Breast** accompanied by pigs in blankets, roast potatoes, stuffing and chefs pan gravy.

**Rolled Plaice Fillet** Rolled and roasted fillet of plaice sat on a bed of samphire and spinach, drizzled with a citrus reduction. Accompanied by roast potatoes.

**Slow Cooked Navarin of Beef** Tender beef chunks, vegetables and mixed beans slow cooked in a rich red wine gravy served on a bed of seasoned mashed potatoes.

**Vegan Sausage and Sweet Potato Cassoulet** Pan fried vegan sausage, mixed beans and sweet potato in a red wine and herb tomato concasse. Served on a bed of seasoned mashed potatoes.

**All served with seasonal vegetables.**

### DESSERTS

**Traditional Christmas Pudding** served with your choice of brandy sauce, pouring cream or ice cream.

**White Chocolate and Raspberry Cheesecake** served with your choice of cream or ice cream.

**Medley of Ice Creams** Vanilla, strawberry or chocolate.

Followed by **Tea, Coffee & Chocolate Mints**

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

**Vegan & Gluten-free Menus Available**

Pre-orders will be required. Please ask for details.

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## Wine Menu

### White Wine

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|---------------------------------------|--------|
| 1. Brunner Liebfraumilch – Germany    | £19.95 |
| 2. Blass Chardonnay – South Australia | £19.95 |
| 3. CYT Sauvignon Blanc – Chile        | £19.95 |
| 4. Ca Del Lago Pinot Grigio – Italy   | £21.45 |
| 5. Langlois Sancerre – France         | £29.95 |

### Red Wine

- |                                             |        |
|---------------------------------------------|--------|
| 6. Blass Shiraz – South Australia           | £19.95 |
| 7. Petite Fleur Cabernet Sauvignon – France | £19.95 |
| 8. CYT Merlot – Chile                       | £19.95 |
| 9. Pier 42 Malbec – Argentina               | £22.45 |
| 10. Ogier Heritage Lirac – France           | £25.95 |

### Rose Wine

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|---------------------------------------|--------|
| 11. La Vivienda Tempranillo – Spain   | £19.95 |
| 12. Yellow Rock White Zinfandel – USA | £19.95 |

### Sparkling Wine/Champagne

- |                                           |        |
|-------------------------------------------|--------|
| 13. Il Cortigiano Prosecco – Italy        | £25.45 |
| 14. Comtesse de Genlis Champagne – France | £39.95 |
| 15. Pommery Brut Royal – France           | £56.75 |