



## FESTIVE PARTY MENU 2021

2 courses £22, 3 courses £28

### STARTERS

- (v) Spiced parsnip soup served with freshly baked bread
- Game terrine served with apple chutney and melba toast
- Panko coated cod cheeks with saffron mayo and dressed leaves
- Prawn and crayfish cocktail served with a lemon and dill mayonnaise

### MAINS

- Traditional Christmas Dinner – roast turkey, roast potatoes, stuffing, pigs in blankets, Yorkshire pudding, roasted vegetables and gravy (vegetarian option available)
- Pan-fried salmon fillet with crushed new potatoes in a fennel and watercress cream
- (vg) Spiced roast butternut squash stuffed with spinach, mixed seeds, with a vegan yogurt
- Honey glazed confit duck with spiced braised red cabbage, fondant potatoes in an orange sauce

### PUDDINGS

- Adnams Christmas pudding with brandy sauce
- Traditional bread and butter pudding with vanilla ice cream
- Double chocolate brownie with hazelnut praline and salted caramel ice cream
- Local cheeses with Adnams Broadside chutney, grapes, biscuits and celery
- Fresh coffee and tea with mince pies