



Party Night Menu

Roast Winter Squash Soup with Toasted Chestnuts (G,V)

Smooth Chicken & Duck Liver Pate (G*)
With a sweet cranberry & red onion chutney
Served with toasted onion bread

Tian of Chilled Prawns & Crayfish Tails (G)
Served with sweet honeydew melon and fresh lemon

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Roast Saddle of Turkey
Served with a pork cranberry & sage stuffing, chipolatas wrapped in bacon,
Fondant potato and topped with roast gravy (G*)

Slow Cooked Braised Feather Blade Steak (G*)
Served with a whisky haggis bon bon and a three peppercorn cream sauce

Mushroom, Potato and Chick Pea Jalfrezi (V)
Served with steamed white basmati rice

Oven Baked Fillet of Salmon
Topped with a chive and citrus crumb
Served with a chardonnay & saffron cream

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Banoffee Baked Alaska Filo Tartlet
Served with salted caramel ice cream

Santa's Ice Cream Sundae
Christmas pudding pieces, berry compote, brandy custard and toffee fudge ice cream
Topped with whipped cream, chopped nuts and chocolate curls

Spiced Apple & Mulled Berry Crumble
With orange sauce anglaise & vanilla ice cream
G - Gluten Free
V - Vegetarian
G* - Can be changed to gluten free

Merry Berry Cocktail
on arrival
Followed by a 3 Course
Dinner
DJ & Disco Party Night

Cajun Fries at Midnight
Thursday & Sunday £25
Friday & Saturday £35

