



# 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

ooOoo

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

