



BOOK NOW FOR THE



3RD-24TH DECEMBER

## CHRISTMAS PARTY MENU

TWO COURSES £29

THREE COURSES £33

### STARTERS

#### **CHICKEN LIVER PARFAIT**

WITH CRANBERRY, ORANGE CHUTNEY  
AND CROSTINI

#### **SEAFOOD COCKTAIL**

WITH A BLOODY MARY COCKTAIL SAUCE

#### **CURRIED PARSNIP SOUP (V)**

TOPPED WITH CRISPY PARSNIP SHAVINGS

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### MAINS

#### **PAN-FRIED CHICKEN BREAST IN STILTON & BACON SAUCE**

WITH ROAST POTATOES, SEASONAL  
VEGETABLES AND GRAVY

#### **ROAST SUFFOLK TURKEY**

WITH ROAST POTATOES, SEASONAL  
VEGETABLES AND GRAVY

#### **BETROOT AND BUTTERNUT SQUASH**

WELLINGTON (VE) WITH ROAST POTATOES,  
SEASONAL VEGETABLES AND GRAVY

#### **SALMON EN CROUTE**

WITH NEW POTATOES, TENDERSTEM  
BROCCOLI AND PEAS

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### DESSERTS

#### **CLASSIC PLUM PUDDING**

WITH BRANDY SAUCE

#### **MELT-IN-THE-MIDDLE CHOCOLATE**

FONDANT WITH RASPBERRY COULIS AND  
VANILLA ICE CREAM

#### **MULLED WINE AND SPICED APPLE AND**

PEAR CRUMBLE WITH CUSTARD



PLEASE SPEAK TO A TEAM MEMBER IF YOU HAVE  
ANY ALLERGIES OR NEED ASSISTANCE.

