



CHRISTMAS PARTY MENU

All of our dishes are homemade and are prepared using quality locally sourced ingredients

STARTERS

- (v) Sweet Potato and Red Pepper Soup with Crusty Baguette
Smoked Mackerel, Lemon & Herb Pate with Melba Toast
Pan-Fried Chicken Livers with Apple and Walnuts on Toasted Brioche
- (v) Roasted Pumpkin, Spinach & Ricotta Tart with Rocket Salad and Balsamic Reduction

MAINS

- Traditional Roast Turkey with Sage & Onion Stuffing, Sausages Wrapped in Bacon, Roast Potatoes, Seasonal Vegetables and Gravy
- Roast Pork Fillet, Parma Ham & Mozzarella with Fondant Potato, Sautéed Broccoli & Savoy Cabbage and Pork Jus
- Scottish Wild Salmon Baked with Honey, Lemon & Rosemary with Crushed New Potatoes, Spinach, Chanterelle Mushrooms and Hollandaise Sauce
- (v) Butternut Squash, Carrot & Potato Fritters with Halloumi, Rocket and Lemon Dressing

DESSERTS

- Traditional Christmas Pudding with Brandy Sauce
- Chocolate Brownie with Walnuts, Almonds and Posh Toffee Ice Cream
- White Chocolate & Clementine Trifle with Cointreau and Double Cream
- A selection of Cheeses from the Teddington Cheese Company with Biscuits and Chutney (£3 Supplement)

£24.95 per person 3 courses

£19.95 per person 2 course Lunch Special

Pre-orders are required a week before the event and a £10 deposit per person will confirm the booking

A service charge of 10% will be added to your bill.
We cannot guarantee any of our dishes are free from nuts. Please let us know if you have any special dietary needs.