

Christmas Private Party Menu 2017

Starters

Homemade soup of the day served with croutons, parsley and a swirl of fresh cream

*Smooth chicken liver pate enhanced with dry cure bacon, garlic & fresh garden herbs
served with stone baked bread & a shallot chutney*

Galia melon dressed with seasonal fruits and a raspberry & ginger coulis

*Leek & chestnut mushroom puff pastry tart, topped with Garstang blue cheese
served with dressed salad leaves*

Main Courses

Traditional roast turkey with sage & onion stuffing, apple sauce & pigs in blankets

*Mature prime beef slow braised in merlot with root vegetables, topped with pastry
stars & parsnip crisps*

Thyme roasted breast of chicken with cider, bacon & field mushrooms

Seared Scottish salmon fillet served with samphire and a white wine & dill velouté

Spiced roasted butternut squash & red peppers served with wild long grain rice

All main courses are served with seasonal vegetables and a potato dish

Desserts

Traditional Christmas pudding served with rum sauce

Secret recipe sticky toffee pudding with vanilla ice cream

Cream filled profiteroles with hot chocolate sauce & white chocolate shavings

Selection of cheeses served with savoury biscuits, celery & grapes

Coffee, chocolates & mince pies

£20.95 per person