

Christmas Private Party Menu 2018

Starters

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

Galia melon dressed with seasonal fruits drizzled with a lime and mint dressing

Smooth chicken liver pate served with stone baked bread and a caramelised onion marmalade

Smoked Scottish salmon and king prawns with a horseradish cream and lemon vinaigrette

Main Courses

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

Mature prime Honeywells beef braised in Guinness with chestnut mushrooms and honey roast vegetables topped with a herb dumpling

Chicken breast served with a light tarragon sauce and crispy pancetta

Roasted Scottish salmon fillet served with leek and parsnip mash

Gnocchi served with creamy pan fried wild mushrooms

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

Desserts

Traditional Christmas pudding served with rum sauce

Lou's secret recipe sticky toffee pudding served with vanilla ice cream

Double brandy chocolate torte served with fresh cream

Selection of cheeses served with savoury biscuits, celery and grapes

Coffee, chocolates and mince pies

£20.95 per person

This menu is for 15 and above

A pre order of menu choices is required 2 weeks prior to the date of your function