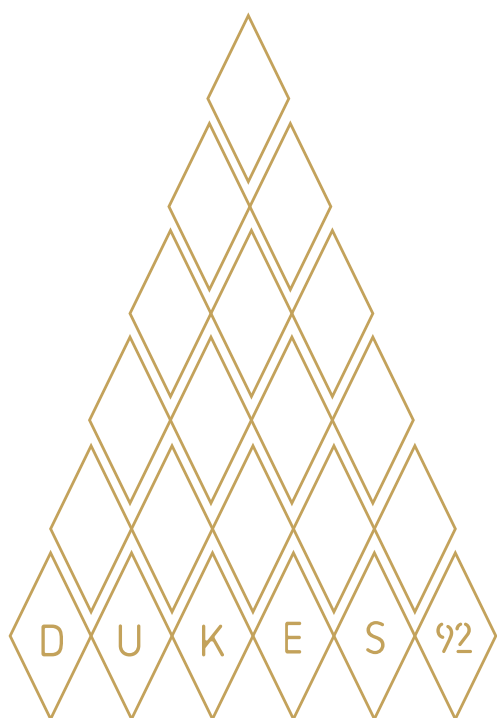




CHRISTMAS  
PARTY MENU

# CHRISTMAS PARTY MENU



CHRISTMAS

## STARTERS

### **Wild Mushroom & Garlic Focaccia (V)**

With mozzarella, cropwell bishop stilton, toasted pine nuts and balsamic

### **Sesame Chicken Satay**

Grilled chicken breast with with a peanut satay sauce, wild & jasmine rice and a pickled salad

### **Ham Hock Salad**

With broad beans, pickled shallots, gherkins and a hot mustard dressing,

## MAINS

### **Roast Norfolk Turkey**

With roast potatoes, mash, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta and chestnut stuffing and proper gravy

### **Pancetta & Smoked Cheddar Cheese Burger**

Hand-pressed, flat iron beef burger with oak smoked clothbound cheddar, virgin mary ketchup, chunky coleslaw and skinny fries

### **Lancashire Cheese and Onion Pie (V)**

With roast potatoes, mash, buttered sprouts, maple glazed root vegetables and veggie gravy.

### **King Prawn & Butternut Squash Curry**

Choo chee curry with king prawns and butternut squash, jasmine rice and chilli relish

## DESSERTS

### **Chocolate Orange Cheesecake**

With with fresh raspberries and longridge farm's vanilla ice cream

### **Treacle Tart (V)**

With stem ginger syrup and vanilla mascarpone

### **Christmas Pudding (V)**

With muscovado brandy sauce.

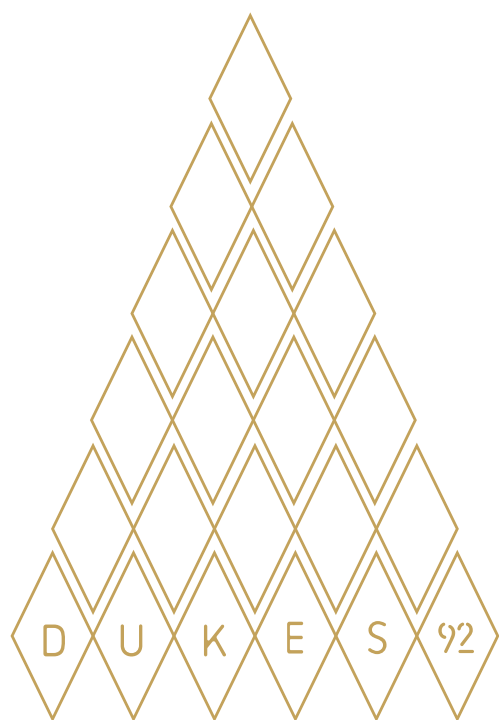
2 Courses

£24

3 Courses

£30

# CHRISTMAS GLUTEN FREE MENU



CHRISTMAS

## STARTERS

### **Mushrooms on Toast (V)**

Pan-fried wild mushrooms on toasted gluten free bread with white truffle oil

### **Ham Hock Salad**

With broad beans, pickled shallots and gherkins

## MAINS

### **Roast Norfolk Turkey**

With gluten free stuffing, roasted new potatoes, mash, buttered sprouts, maple glazed root vegetables and red wine jus

### **King Prawn & Butternut Squash Curry**

Choo chee curry with king prawns and butternut squash, jasmine rice and chilli relish

## DESSERTS

### **Gluten Free Christmas Pudding (V)**

With pouring cream

### **Chocolate & Mandarin Torte (V)**

With longridge farm's vanilla ice cream

2 Courses

£24

3 Courses

£30

# CHRISTMAS VEGAN MENU



## STARTER

### **Mushrooms On Toast**

Pan-fried wild mushrooms on toasted rustic bread with white truffle oil

## MAIN

### **Butternut Squash & Chickpea Pie**

Vegan shortcrust with lentils, chickpeas and butternut squash, served with roasted new potatoes, brussels sprouts, maple glazed root vegetables and vegan red wine gravy

## DESSERT

### **Chocolate & Mandarin Torte**

With dairy free vanilla ice cream.

2 Courses	£19
3 Courses	£25

# CHRISTMAS SHARING BOARD



Perfect for larger groups

## **Truffle & Parmesan Smashed Crispy Potatoes**

Smashed crispy potatoes loaded with truffle mayonnaise, parmesan and chives.

## **Wild Mushroom & Garlic Focaccia (V)**

With mozzarella, cropwell bishop stilton, toasted pine nuts and sticky balsamic

## **Mini Chipolatas**

With wholegrain mustard

## **Honey Roasted Camembert (V)**

With rock salt pretzels

## **Chicken With White Pudding & Pistachio**

Wrapped in prosciutto with a date & apple chutney

## **Warm Chargrilled Red Reppers, Padrons & Green Chillies (V)**

With pine nut pesto and crostini

Per Board

£65

Serves 8 to 10 people