

Christmas Party Menu 2016

£23.95 per person

Items marked with a 'V' are suitable for vegetarians

Wine:

House Wines: £12.00 per bottle £14.00 Prosecco



Merry Christmas!

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Bowling Party Offer: Bowling can be arranged to suit your convenience if required.

Starters

Spiced Parsnip & Honey Soup V

A velvety sweet soup with a hint of spice and dressed with a touch of honey. Served with warm freshly baked bread roll.

North Atlantic Prawn Cocktail

Served on a bed of mixed leaves, topped with our special Marie Rose sauce.

Hog Roast Pork & Apple Pate

A course pate, made with pork liver, roasted Pork, and Bramley Apple pieces, served with warm toasted Granary Bread.

Antipasto Salad

A selection of Italian cured meats, mozzarella cheese, cherry vine tomatoes and balsamic vinegar dressed rocket

Main Course - Served from the Carvery

Roast Topside of Beef

Extra mature slow roasted barley fed British beef with Yorkshire Puddings

Norfolk Turkey Breast

With pork, apple, cranberry and port stuffing with bacon wrapped chipolatas.

Green Pesto Roulade with a Slow Roasted Tomato Sauce V

A soft pesto flavoured sponge filled with a tangy tomato sauce and mozzarella cream cheese sauce in a classic 'Swiss roll style'.

Mushroom, Brie, Redcurrant & Rocket Bundle V

Sautéed mushrooms in a Brie, cream, rocket, redcurrant and crème fraiche sauce wrapped in a filo style pastry.

Carvery consists of roast potatoes, honey roasted parsnips, seasonal vegetables, Yorkshire puddings, bacon wrapped chipolatas and stuffing.

Desserts

Luxury Christmas Pudding

Filled with vine fruits and soaked in sherry, cider, rum and brandy

Apple Crumble

Scrumptious Bramley apples baked with a little cinnamon and sultanas topped with our own recipe crumble.

Winterberry Classic Meringue Roulade

Mini white meringue roulades filled with whipped cream and a raspberry, blackcurrant and cassis sauce.

Black Cherry & Marshmallow Cheesecake

Crisp cinnamon biscuit base layered with chewy chocolate truffle studded with marshmallows. All topped with a creamy cheesecake swirled with fruity black cherry compote. Decorated with marshmallows and white chocolate shavings.

All served with cream, ice cream or custard

Tea or Coffee with a mince pie Parties include crackers & miniature chocolates