



## *CHRISTMAS PARTY MENU 2*

*4 Courses*

*£28.50 per person*

---

### **Starters**

#### **Soup of the Day**

*A warming soup, made with fresh local ingredients, served with toasted granary bread (v)(g)(vg)*

#### **Crab Tartlet**

*Local crabmeat in a pastry case served warm with a lemon mayonnaise (v)(g)(vg)*

#### **Fanned Avocado**

*A ripe avocado, fanned and served with a raspberry vinaigrette*

### **Main Courses**

#### **Roast Turkey**

*The traditional Christmas meal with the traditional accompaniments (g)*

#### **Roast Best end of Lamb**

*English Lamb, served with mint sauce (g)*

#### **Salmon En Crouete**

*Fresh salmon, seasoned with dill, wrapped in pastry and served with a chive & cream sauce*

#### **Farmhouse Onions**

*Onions filled with cheese, wild mushrooms, breadcrumbs and basil served with a rich cream & red wine sauce (v)(g)(vg)*

**All main courses served with roast potatoes and a selection of locally grown fresh vegetables**

### **Desserts**

#### **Christmas Pudding**

*Served with either brandy sauce or brandy cream (v)(g)(vg)*

#### **Deep filled Apple Pie**

*Kentish Bramley apples in a sweet pastry case with custard or cream (v)*

#### **Chocolate & Rum Mousse**

*A light mousse for the chocolate lovers (v)*



**.....and to finish...  
Coffee and Homemade  
Mince Pie**