

Christmas Party Nights Menu



STARTER

Winter Warming Vegetable Soup

served with fresh bread rolls

Warm Chicken and Mushroom Bouche

chicken, fresh herbs, button mushrooms, white wine cream sauce, served in a hollow puffed pastry

MAIN COURSE

Braised Featherblade of Beef

slow cooked featherblade of beef in stock vegetables & red wine reduction

Roast Stuffed Turkey and Ham

Homecooked ham, butter and herb stuffing, hand-sliced roast turkey & rich roast gravy

All main courses served with a selection of fresh market vegetables and potatoes

DESSERT

Assiette of Festive Desserts

TEA/COFFEE

