

CHRISTMAS PARTY MENU

STARTERS

Mixed vegetable soup with crème fraîche and granary bread

Duck liver pâté with toasted ciabatta and plum and orange chutney

Beetroot and dill salmon gravadlax with caraway rye bread and crème fraîche

Wild mushroom and thyme tartlet with Norbury Blue cheese served on a bed of dressed Secretts' rocket

MAINS

Roast English turkey with sage and chestnut stuffing, herb roasted potatoes, pigs in blankets, creamy bread sauce and red wine jus

Slow cooked duck leg with crushed roasted new potatoes, fine green beans and grape and green peppercorn sauce

Steamed fillet of sea bass stuffed with salmon and crayfish mousse, with mashed potato, watercress and creamy parsley sauce

Butternut squash risotto with feta, crispy sage and dressed rocket leaves

All dishes are served with roasted winter vegetables

DESSERTS

Christmas pudding with brandy sauce

White chocolate, cranberry and almond cheesecake with chocolate ice cream

Cinnamon and white wine poached pear dipped in dark chocolate with vanilla ice cream

Selection of English cheeses with assorted biscuits and real ale chutney (supplement £3.00)

2 course lunch £23.95, 3 course lunch £28.95
3 course dinner £29.95



NEW YEAR'S EVE MENU

STARTERS

French onion soup with toasted Parmesan crostini

Pan seared scallops with chorizo sausage, cauliflower and vanilla puree and walnuts

Warm chicken liver flambéed in brandy with bacon and wild mushroom salad

Grilled goat's cheese salad with roasted beetroot, pine nuts and truffle oil

MAINS

Cannon of lamb with basil and Parma ham, wrapped in filo pastry and served with fondant potato, curly kale and rosemary jus

Pan fried fillet of beef with Norbury Blue cheese, dauphinoise potatoes, buttered green beans and wild mushroom sauce

Baked Portobello mushroom filled with baby spinach, pine nuts, red onion and goat's cheese, with celeriac rosti potato and rocket Parmesan salad

Roast cod fillet wrapped in pancetta with Charlotte potatoes, anchovies, sun blushed tomatoes, olives and basil oil

Herb roasted breast of pheasant with wild rice stuffing, sautéed spinach and tomato and tarragon red wine jus

DESSERTS

Baileys, vanilla and raspberry crème brûlée with shortbread biscuit

Dark chocolate cheesecake with raspberry sorbet

Warm pecan tart with vanilla ice cream

Peach melba with vanilla ice cream, raspberry compote and toasted almonds

£47.50

A selection of English cheeses with biscuits, homemade chutney, celery and grapes.
£5.00 additional charge