

CHRISTMAS PARTY MENU

2 COURSE £32.95 PER PERSON

3 COURSE £36.95 PER PERSON

STARTERS

London Porter smoked salmon, caper & watercress salad, lemon dressing

Spiced parsnip & apple soup (v)

Chicken liver pâté, spiced apple & grape chutney, toasted Golden Pride sourdough

Goat's cheese & caramelised red onion tart, baby leaves, balsamic reduction (v)

MAINS

Roast Usk Vale turkey breast, chestnut & apricot stuffing mini pie, pigs in blankets, turkey gravy served with honey-roasted parsnips & carrots, roast potatoes & buttered Brussels sprouts

Chalcroft blade of beef, mustard mash, carrots, roasted shallots, red wine & thyme gravy

Loch Duart salmon, white bean stew, lemon fennel

Roasted pumpkin & walnut gnocchi, sage oil, pumpkin seeds (v)

PUDDING

Black Cab Christmas pudding, Fuller's brandy butter ice cream by Laverstoke Park

Baked white chocolate & blackberry cheesecake, berry compote

Profiteroles & chocolate sauce

Selection of British cheeses, fruit chutney, crackers