



CHRISTMAS PARTY MENU 2018

MINIMUM OF 10 GUESTS

STARTERS

Our terrine of pheasant, venison, pork and prunes with chutney and toast

Citrus smoked salmon with a seaweed salad and 'caviar'

Twice baked cheese soufflé, roasted pear, rocket and caramelised walnuts (V)

Grilled king prawns with garlic cheese flatbread from the wood oven £2 supplement

MAIN COURSES

Turkey ballantine stuffed with cranberry and sausagemeat,
roast potatoes and oven baked root vegetables

Fresh lemon and ricotta cheese cannelloni from the wood oven (V)

Baked loin of Cornish Cod with a gruyere crust, tomato velouté and samphire

Boeuf bourguignon with roast potatoes and winter greens

PUDDINGS AND CHEESE

Warm Christmas pudding with Madagascan vanilla ice cream

Chocolate torte with poached Oxfordshire pear

Sherry and cherry trifle

Stilton cheese with quince jelly and biscuits £5 supplement

Two Courses £28.50 Three Courses £32.75

£15 per head deposit and pre order will secure your table.

All Party bookings must be received by 1/12/18

Available Monday to Friday. Starter and main OR main and pudding for the whole party