

Party Night Menu 2018

Starters

Jersey royal, spinach & leek soup

Blue stilton croute

Oaked Smoked Salmon

Orange dressing & avocado pate

Velvety Duck Liver Parfait

Balsamic onion confit, cherry tomatoes, mixed baby leaves
tomato toasty

Main Course buffet

Traditional Roast Turkey

Homemade sage & onion stuffing, traditional gravy
Seasonal vegetables, crispy roast potatoes in duck fat

Honey Roast Port Belly

Honey roasting jus & apple sauce
Seasonal vegetables, crispy roast potatoes in duck fat

Mushroom & Parsnip Rosti Pie

Sautéed greens & rocket salad

Desserts

Traditional Christmas Plum Pudding

Homemade brandy sauce

Raspberry Prosecco & White Chocolate Cheesecake

Rossini curls, raspberry coulis & chocolate sauce

Seasonal Fresh Fruit Salad

Honeycomb ice-cream

Freshly brewed coffee and mints