

# Party Night Menu

## Starters

### Roasted pumpkin soup

(GF,V,VEA)

served with pecorino cheese shavings and crispy leeks

### Chicken liver & Cognac pate

accompanied with crisp ciabatta slices and red onion marmalade

### Scottish smoked salmon & crab tian (GF)

served with pickled cucumber, lime crème fraiche and dill oil

### Herbs & Stilton mousse (V)

served with winter berry chutney, micro herbs, crispy toast

## Mains

### Turkey paupiette stuffed with Cumberland sausage meat, sage and onion stuffing

served with sea salt roast potatoes, honey roasted parsnips and carrots, braised red cabbage, Brussel sprouts and a roast gravy

### 12hr braised beef brisket, pulled and rolled

(GF)

accompanied with creamed potatoes, roasted root vegetables and a red wine jus

### Butternut squash and sweet potato wellington (V,VE)

served with roasted carrots, braised red cabbage, red peppers and red currants chutney

### Roast salmon fillet (GF)

herbs and walnuts crust, pea, shrimps and lemon risotto

## Desserts

### Classic Christmas pudding (VEA)

served warm with brandy sauce and a berry compote

### Classic cheese board (£2.00 supplement)

served with apple chutney, celery and cheese biscuits

### Loaded chocolate cheesecake (V)

crisp bourbon biscuit crumb layered with a white chocolate cheesecake, finished with chocolate honeycomb, chocolate brownie cubes and chocolate shavings

### Berry mousse (GF,V)

layers of strawberry, raspberry, blackberry flavoured mousse on a biscuit base finished with a raspberry flavoured gel and spirals of a white chocolate and yoghurt topping