

## Christmas Party Menu 2017

**3 courses £25/head inc. coffee and mince pies**

**2 courses £20/head inc coffee and mince pies**

### Starter

Tagliata – seared & sliced Aubrey's rump steak with rocket, garlic, rosemary

Butternut squash, cumin and thyme soup (v)

Goats cheese tartlet, balsamic onions, smoked tomatoes (v)

BBQ smoked brisket, vinegar slaw, chipotle relish, flat bread

Beetroot cured salmon toasted brioche, shallots, chives, lemon dressing

### Main

Shiitake mushroom and truffle oil risotto with bocconcini mozzarella (v)

Aubrey's pancetta wrapped turkey parcel with sage & onion, Lashford's chipolata, Turks stuffing, cranberry gravy

Pan roast cod fillet, greens, smoked tomatoes, new potatoes, lemon and chive sauce

Belly pork with glazed apple, rosemary roast potatoes, glazed carrots, red wine gravy

Barrys slow braised lamb shoulder stuffed with parsley and mint, glazed carrots, garlic & rosemary potatoes, red wine gravy

### Desserts

Iced chocolate hazelnut parfait, fruit coulis, passion fruit crumbs

Caramel apple pie with Chantilly cream

Strawberry Eton mess

Christmas pudding with custard

Cheeses – Cropwell Bishop Stilton, Croxton Manor Cheddar, Rosary goats cheese

Coffee & mince pies