



Festive Season Party Menu 2017

Starters

French onion soup with gruyere crouton

Potted chicken, toasted sour dough and spitfire ale chutney

Berkswell cheese, walnut, and pear salad with port vinaigrette

Pan fried pigeon breast on cauliflower and sage potato cake with red currant jus

Smoked mackerel on warm chive and potato salad with horseradish crème fresh

Cider cured sea trout with crab mayonnaise and beetroot crisp breads

Main Course

Traditional roast sirloin of British beef or turkey with all the trimmings

Pan roasted pork tenderloin with roast celeriac and Jerusalem artichoke puree and baked apple

Baked cod with romesco sauce and buttered greens

Smoked haddock on creamed spinach with poached egg and chive hollandaise

Spinach, walnut and feta strudel with mushroom and tarragon cream

Roast potatoes, roasted root vegetables, and buttered greens and carrots served to the table



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Desserts

Classic Christmas pudding with egg nog custard

Sticky toffee pudding with cinnamon clotted cream

Blueberry panna cotta with Bellini sorbet

Chocolate crème brulee with spiced rum ice cream

Three scoops of Chiltern ice cream or sorbet

Selection of cheese served with malt loaf, spitfire ale chutney, celery crudités

Coffee or tea with mince pie

Choose a glass of any dessert wine or port for £4.25 or a brandy, malt whiskey or liqueur for just £3.25 from our "After dinner tipples menu"

Available Wednesday to Friday lunch and dinner - £24.95 per person

Deposit £10.00 per person with booking required to secure date

Pre-order only, final selections required 5 days prior to your booking

Discretionary 10% service charge will be added to your final bill

