



CHRISTMAS PARTY MENU

To Commence

(V)(C) Roast Pumpkin and parmesan soup, finished with white truffle oil

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Pan fried chicken livers and chestnut mushroom bruschetta with a Madeira cream

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(V) (C) Goats cheese, mozzarella, with roast pepper and aubergine roulade on a rocket salad

Main Course

(D) Individual turkey ballotine stuffed with sausage meat,
roast chestnuts & fruits, wrapped in oak smoked bacon

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(C) Local lamb rack and individual lamb casserole
with a parsnip puree

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(V) (D) Christmas vegetable pudding with field mushrooms, roast onion,
chestnuts and prunes with a port wine sauce

Roast Root Vegetables

Panache of green vegetables

Served in bowls in the middle of the table

To Close

Apple mincemeat strudel with a warm brandy cream sauce

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(C) Individual meringues with a sweet vanilla cream seasonal berry compote

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Trio of chocolate

Chocolate and cherry brownie with cherry syrup

Cinder toffee cheesecake

Yule Log with a dark chocolate mousse

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Slate of local cheese

Trotter hill

Derbyshire stilton soaked in port

Delamere Brie

Apple and fig jam

KEY

C= Suitable for celiacs

D=Dairy free

V=suitable for veggies