



GRAND HALL PARTY MENU

Three course menu

Arrive at 6.30pm

All prices include live entertainment

£65

Starters

BUTTERNUT SQUASH VELOUTE

Sage & Chestnut Gremolata, bread & Welsh butter

BEETROOT CURED SALMON

Horseradish creme fraiche, rye crispbread, watercress

TRUFFLED MUSHROOM PARFAIT

Onion chutney, pickled shallots, toasted sourdough

KING PRAWN COCKTAIL

Marie rose sauce, gem lettuce, lemon wedge, artisan bloomer

GAME TERRINE

Fig chutney, toasted sourdough, Frisse salad

Mains

ROAST TURKEY BREAST

All the Trimmings, roast potatoes, seasonal vegetables, real gravy

SLOW COOKED PORK BELLY

Root vegetable mash, tenderstem, red cabbage, wholegrain mustard & Cider jus

CELERIAC & WILD MUSHROOM WELLINGTON

Sage & onion stuffing, roast potatoes, seasonal vegetables, gravy

8oz SIRLOIN STEAK (£7 supplement)

Seasoned fries, roast cherry vine tomato, peppercorn sauce, watercress

PAN-FRIED SEABASS FILLET

Buttered new potatoes, samphire, caper & preserved lemon butter sauce

FESTIVE BEEF BURGER

BBQ Pulled turkey, cranberry sauce, stuffing patty, cheddar, baby gem lettuce, seasoned fries, pigs in blankets, Turkey gravy

Desserts

PANETTONE BREAD & BUTTER PUDDING

Ginger anglaise

CHOCOLATE BROWNIE MOUSSE

Cherry sorbet, Chantilly

LEMON MERINGUE PIE

Raspberry sorbet

TY GLYN CHRISTMAS PUDDING

Brandy sauce, Vanilla ice cream

Christmas