

Dinner Dance Menu 2019

Homemade tomato and red pepper soup served with a crusty roll

*Homemade duck and Cointreau pate
served with red onion chutney and finger toast*

*Smoked salmon cornets filled with atlantic prawn's crème fraiche and dill
served with a lemon mayonnaise*

*Button mushrooms poached in a creamy garlic and parmesan sauce
served on toasted ciabatta*



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*Roast Staffordshire turkey
served with sage and onion stuffing and chipolata sausage*

*Chicken breast stuffed with goats cheese and red onion chutney
wrapped in bacon and served with a balsamic reduction*

*Braised marinated shank of lamb
served with a redcurrant and rosemary sauce*

*Oven baked salmon fillet with a garlic, lemon and dijon crust
served with a bernaïse sauce*

*Caramelised leek, mushroom and goats cheese filo parcels
served with a balsamic reduction*

Roasted winter vegetable, brie and almond crumble

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Chocolate fudge cake

Tarte au citron

Traditional Christmas pudding and brandy sauce

Raspberry ripple cheesecake

Caramel and ginger biscuit panna cotta

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Coffee and mints

£37.00 per person



*Arrive from 7pm
meal served at 8pm, bar till 12.30am, disco with resident DJ till 1am
NB The only available date is Thursday 19th December*