

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 bernaise 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

