

Judges Christmas Dinner Party Menu - Courtyard Suite

Starters

Smooth Field Mushroom Soup, scented with truffle

or

Ham Terrine, pickled vegetables, wholegrain mustard

or

Sweet Cured Salmon, pak choi, sorrel, croûtons, crème fraîche

or

Platter of Melon, midori jelly

Intermediate

Sorbet

Main Course

Roast Breast of Turkey

rolled leg, pork stuffing, roast potatoes, parsnips, sprouts, carrots

or

Tender Cooked Topside Beef

Yorkshire pudding, roast potatoes, mixed vegetables, pan gravy

or

Herb Crumbed Cod Loin

fondant potato, butter cooked leeks, tomato sauce

or

Vegetable "Moussaka"

layered aubergine, tomato & vegetables, glazed with cheese sauce, new potatoes, tossed salad

Desserts

Individual Christmas Pudding, brandy crème anglaise

or

Pannacotta, sweet vanilla winter berries

or

Frangipane Tart, Chantilly cream, black cherry compôte

or

Mature Cheddar & Blue Cheese, grapes, celery and biscuits

Coffee and Mince Pies

£29.50 per person Sunday to Thursday nights including Disco and a glass of bubbly on arrival

£39.50 per person Friday and Saturday nights including Disco and a glass of bubbly on arrival

All prices are inclusive of VAT

Party night arrival is 7-7.30pm, seats by 7.45pm, dinner served at 8.00pm, finish 12.00am

Major allergens intentionally used as ingredients are:

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements