

# *Christmas party menu*



## ***Honey roasted parsnip soup***

*With parsnip crisps served with a warm crusty roll*

## ***Denham Estate Venison liver pate***

*Homemade venison liver pate wrapped in Parma ham served with red onion marmalade and croute finished with micro herbs*

## ***Trio of seafood***

*Smoked mackerel, smoked salmon, rock oyster or smoked trout served with a horseradish cream, Tabasco and mini whole meal bread roll*

## ***Grilled goats cheese salad***

*With chicory, pecan, apple, radishes finished with a cranberry dressing*



## ***Slow roasted crown of turkey***

*with a sausage meat and apricot stuffing served with streaky bacon wrapped chipolata, roasted Maris piper potatoes, Swede, parsnip and carrot mash, medley of vegetables finished with a turkey jus*

## ***Braise lamb shoulder***

*Served with dauphinoise potatoes, Swede, parsnip and carrot mash, spiced red cabbage finished with a rosemary jus*

## ***Pan fried salmon***

*Served on fondant potatoes, cauliflower puree, buttered carrots finished with pea shoots*

## ***Twice baked soufflé***

*Ricotta and spinach soufflé served with a ratatouille and a rocket pesto*



*Christmas pudding served with brandy crème anglaise*

*Quince pear and date sticky pudding served with toffee sauce and vanilla ice cream*

*Blood orange and dark chocolate cheese cake finished with chocolate penile*

*Cheese selection served with fig chutney, celery sticks and biscuits*

***Served with coffees and warm mince pies***

***Two Courses £18.95 Three Courses £24.95***