



# Party Nights 2018

Tomato & Roasted Red Pepper Soup with Herb Croutons

Prawn & Crayfish Cocktail with Marie Rose Sauce

A Warm Mushroom Salad with Bacon Lardons, Chorizo & Balsamic Dressing

Cantaloupe & Galia Melon with Raspberry & Mint Granita

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Seared Salmon Fillet Served on a bed of Creamed Leeks

Char-grilled Sirloin Steak with a Red Wine, Mushroom, Tomato & Tarragon Sauce

Roast Norfolk Turkey with Savoury Stuffing, Chipolata & Bacon Roll, Cranberry Sauce & Roast Gravy

Butternut Squash, Chickpea & Spinach Curry Served with Basmati Rice, Naan Bread, Cucumber and Yoghurt

*All served with a selection of seasonal vegetables & potatoes*

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Lemon Posset with Shortbread

Chocolate & Raspberry Mousse Cake with Mascapone

Christmas Pudding with Rum Sauce

Selection of Cheese & Biscuits

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Coffee & Chocolate Mints

£32.00pp