

CHRISTMAS PARTY MENU

STARTERS

Potted shrimp with toasted chia bread and Secretts' mixed leaves

Potato gnocchi in a creamy wild mushroom sauce with Parmesan and truffle shavings

Flash fried Camembert with sweet chilli sauce

Game terrine wrapped in smoked bacon with red wine and balsamic reduction, toasted caraway rye bread and balsamic onions

MAINS

Roast English turkey with sage and onion stuffing, pigs in blankets, duck fat roasted potatoes, seasonal vegetables and turkey gravy

Slow roasted pork belly with creamy savoy cabbage, dauphinoise potatoes, crispy crackling and red wine gravy

Whole stuffed sea bream with lemon and herbs, braised fennel, hasselback potatoes and basil pesto

Aubergine stack, with roasted red pepper, grilled mozzarella, harissa oil and tomato and basil sauce

DESSERTS

Pumpkin crème brûlée with seeded shortbread

Dark chocolate and hazelnut parfait with raspberries

Apple and forest fruit crumble with vanilla custard

Classic Christmas pudding with brandy custard and ginger snap biscuit

Selection of English cheeses with homemade chutney, fresh grapes and crackers (supplement £3.00)

**2 course lunch £22.95, 3 course lunch £26.95
3 course dinner £29.95**



NEW YEAR'S EVE MENU

STARTERS

Harissa spiced king prawn skewer with wild rice salad

Foie gras with toasted brioche and fig jam

Flash fried camembert with sweet chilli sauce

Smoked duck salad with plum sauce

MAINS

Beef Wellington with root vegetable mash, heritage carrots and port jus

Crispy halibut with brown shrimp, pickled cucumber and balsamic pearls

Corn fed chicken supreme with porcini sauce, roasted mushrooms and roasted new potatoes

Stuffed pepper with tomato and herb sauce, capers and crispy rocket

DESSERTS

Chocolate fondant with vanilla ice cream

Blackberry fool

Banana parfait with hazelnut praline and caramelised banana

Selection of English cheeses with homemade chutney, fresh grapes and crackers

Coffee and truffles

£39.95

Selection of English cheeses with homemade chutney, fresh grapes and crackers
£5.00 additional charge