

Party Night Menu



Starters

Smoked Salmon & Prawn Cocktail

Crisp lettuce topped with smoked salmon and prawns, finished with a classic Marie Rose sauce and a squeeze of fresh lemon.

Roasted Red Pepper & Tomato Soup (v) (ve)

A smooth, comforting blend of roasted red peppers and ripe tomatoes.

Melon & Prosciutto

A sweet-meets-savoury Italian favourite: fresh melon paired with prosciutto and drizzled with a balsamic glaze.

Mains

Traditional Roast Turkey

A festive classic served with roast potatoes, stuffing, seasonal vegetables, pigs in blankets, and rich gravy.

Baked Salmon

Served with dauphinoise potatoes, tenderstem broccoli, and a silky lemon hollandaise sauce.

Butternut Squash & Spinach Wellington (v)

Accompanied by dauphinoise potatoes, honey-glazed carrots, parsnips, and tenderstem broccoli.

Desserts

Traditional Christmas Pudding

Warm and comforting, served with brandy sauce and topped with redcurrants.

Chocolate Brownie Torte

Rich, indulgent, and perfectly paired with vanilla ice cream.

Lemon Posset

Light and refreshing, served with berry compote and sugared shortbread.

