

# Party Night Festive 2026

## Menu

£45 per person Bucks fizz on arrival  
4 course festive meal DJ till midnight

### Starters

#### Duck spring rolls

Five mini spring rolls with a duck and vegetable filling served with a hoi sin dip

#### Garlic mushroom (V, VG, GF, DF)

Oven roasted flat mushroom topped with a garlic panko breadcrumb

#### Farmhouse Pate

Chicken and Pork liver pate served with caramelised onion chutney, salad garnish and warm bread and butter

#### Sweet Potato & Chorizo Soup (GF if req)

Homemade sweet potato & chorizo soup with warm bread & butter

### Mains

#### Turkey with all the trimmings (GF, DF if req)

Roast turkey crown served with roast potatoes, creamy mash potato, roasted carrot & parsnip, winter greens, pigs in blankets, stuffing & homemade meat juice gravy

#### Sweet potato and chickpea loaf (V, VG, GF)

Sweet potato and chickpea loaf served with roast potatoes, mash potato, roasted carrot & parsnip, winter greens, stuffing and vegetable gravy

#### Salmon fillet (GF, DF)

Oven roasted salmon fillet in garlic butter served on a bed of creamy mash potato with winter greens

#### Sausage & mash

Trio of locally made sausages served with creamy mash potato, winter greens & homemade meat juice gravy

### Desserts

#### Christmas pudding

Traditional Christmas pudding served with brandy sauce

#### Mince pie franzipan (V)

A classic butter pastry case filled with a fruity, spiced mincemeat filling topped with almonds & a sugar snow served with ice cream

#### Irish Whiskey cheesecake (GF)

A gluten free chocolate crumb topped with a layer of Irish cream cheesecake & a smooth caramel cheesecake finished with dark chocolate tagliatelle & golden cacao nibs served with vanilla ice cream

#### Blackcurrant Slice (V, VG, GF)

A gluten free & vegan biscuit base topped with blackcurrant mousse & finished with a clear glaze served with vegan vanilla ice cream

### Coffee/Tea & Mince pie

## Party Night Orders Seated by 7.30pm

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