

The Hourglass
Christmas Party
Menu
2018

CREAM OF LEEK AND POTATO SOUP WITH CRISPY SHALLOT AND CRÈME FRAICHE
WITH A HINT OF SMOKED PAPRIKA

PRAWN, APPLE AND CELERY COCKTAIL WITH A BLOODY MARIE ROSE SAUCE

DEEP FRIED BUTTON MUSHROOM STUFFED WITH PATE SERVED WITH CRANBERRY
GARLIC MAYONNAISE

HOME MADE CHICKEN LIVER PATE WITH RED ONION MARMALADE
AND THICK TOAST

ROASTED SWEET POTATO THREE SQUASH SALAD WITH PINE NUTS AND
POMEGRANATE

LOCAL FREE RANGE ROAST BREAST OF TURKEY WITH
PORK AND CHESNUTT STUFFING, ROAST POTATOES AND THE TRADITIONAL
TRIMMINGS

POACHED CHICKEN BREAST WITH A WHITE WINE, TARRAGON AND MUSHROOM
SAUCE TOPPED WITH A PARMESAN CRUST

BRAISED STEAK IN A RICH RED WINE, MUSHROOM, PANCETTA SAUCE
WITH A HINT OF THYME

STEAMED FILLET OF SALMON WITH A CRAYFISH AND SPINACH SAUCE
WITH A TOUCH OF BRANDY

PUMPKIN AND ROAST CHUNKY VEGETABLE PARCEL ON A BED OF
CURRIED SWEET POTATO PUREE

ALL MAIN COURSES SERVED WITH CREAMY MASH POTATO AND SEASONAL
VEGETABLES

TRADITIONAL CHRISTMAS PUDDING AND BRANDY SAUCE

BAILEYS STRAWBERRY AND CREAM CHEESECAKE WITH STRAWBERRY COULIS AND
CREAM

LEMON SORBET

HOME MADE STICKY TOFFEE PUDDING WITH BAILEYS TOFFEE SAUCE

WEST COUNTRY CHEESE AND BISCUITS £2.00 SUPPLEMENT

Two courses £19.95
Three courses £24.95