

Jesse Smith

CHRISTMAS 2017

Starters

Coarse Chicken Liver & Pork Terrine Served With Spiced Apple Chutney And Fig & Walnut Toast

Tea Smoked Duck Breast Served With A Mulled Wine Dressing And Cherry Compote

Prawn Cocktail Served With Chargrilled Red Peppers & King Prawns

Hot Pumpkin Soup Served With Oyster Mushrooms

Classic Dry Aged Steak Tartare (+£3/Head)

Mains

Roast Turkey Served with Chestnut & Orange stuffing

Roast Topside Of Dry Aged Beef Served With Yorkshire Pudding

Fillet Of Sea Bream Served With Braised leeks And Pomme Mouseline

Mushroom Pate En Crouete Served With A Rich Maderia Sauce

Family Style Free-Range Dry Aged Local Bronze Turkey Served With A Chestnut & Orange Stuffing (+£9/ Head | Min 10 People)

Family Style Dry Aged Rib Of Beef Served With Yorkshire Pudding (+£9/head | Min 10 People)

All Mains Except The Bream Served With Goose Fat Roast Potatoes | Honey Roast Parsnips
| Star Anise Carrots | Bacon & Chestnut Brussel Sprouts | Blanched Kale | Pigs In Blankets

Sweets

Traditional Homemade Christmas Pudding Served with Brandy Butter Or Brandy Anglaise

Winter Berry Crème brûlée Served With Macadamia Nut Biscuit

Sticky Date Pudding Served With Toffee Sauce & Clotted Cream

Chocolate Torte Served With Berry Compote

Family Style Traditional Christmas Pudding Served With Brandy Butter Or Brandy Anglaise (Min 8 People)

**£24.95/Head three course meal includes one bottle of wine
for four people and crackers.**

Boosters

Canapé's And Prosecco/Champagne + £10/head

Coffee And Petit Fours + £5/head

DJ +£300 | 21:00-24:00

Band + £450 | 21:00-24:00

Lunchtime bookings minimum of 10 people, evening bookings minimum of 20 people.