

# Shared Christmas Party – One Night. Many Stories

Friday, 12<sup>th</sup> December

## 3 Course Menu

Welcome drink and nibbles on arrival

### Starters

#### Duck

Confit Duck Leg and Foie Royal Terrine, Berwick Plum  
Chutney, Toasted Sourdough

#### Trout

Gin Cured Trout, Apple, Cucumber and Lime

#### Leeks

Leek and Truffle Terrine, Goats Cheese Mousse,  
Hazelnuts (N) (V)

### Mains

#### Bream

Pan Fried Fillet of Bream, Squid Ink Linguine, Mussels,  
White Wine Sauce, Chard

#### Turkey

Turkey Breast, Fondant Potato, Carrot and Swede, Brussel  
Sprouts, Pigs in Blanket, Chestnuts, Cranberry, Cider Jus

#### Squash

Roasted Autumn Squash, Gnocchi, Kale, Pesto (N) (VE)

### Desserts

#### Pear

Poached Pear, Vanilla Charlotte, Salted Caramel Ice Cream

#### Chocolate

Dark Chocolate and Bailey's Fondant, Blood Orange Sorbet  
(V)

#### Brûlée

Honey Crème Brûlée, Gingerbread, Lemon Sorbet (V)

Tea/Coffee and Festive Delights

(N) Contains Nuts (V) Vegetarian (VE) Vegan

