

## Christmas Joiner Party Menu 2017

*A glass of mulled wine or prosecco on arrival*

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*Truffled parsnip soup with hazelnuts and bacon - GF  
(served without bacon) V/VG*

*Roasted field mushroom and green beans - GF/V  
with a fondue of blue cheese  
(served with Salsa Verdi) - VG*

*Potted salmon with dill lemon butter - GF  
and deep fried capers*

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*Turkey paupiette wrapped in bacon, sprout bubble and squeak,  
sage and onion gravy, seasonal vegetables*

*Pan-fried seabream, crushes purple potatoes, - GF  
chard long stem broccoli, saffron and basil veloute*

*Slow braised beef, red wine and tarragon, - GF  
roasted shallots, greens, leek and mustard mash*

*Stuffed baked aubergine with feta, red pepper and tomato fondue, - GF/V/VG  
wilted greens, crushed purple potatoes*

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*Christmas pudding, lemon curd ice-cream and rhubarb compote - V*

*Chocolate pot, hazelnut praline and pear sorbet – GF/V*

*Baked camembert, ciabatta and Christmas chutney – GF/V*

*Mulled winter fruits with pear sorbet – GF/VG*

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*Tea, coffee and mince pies*

**GF** = Gluten Free, **V** = Vegetarian, **VG** = Vegan  
**£32.00 per person inc vat**