

The Gatekeeper



# Christmas Party Menu



2 Courses - £30 per person including tea or coffee and a mince pie to finish.  
Christmas Deluxe Party Menu - 3 Courses for £40 per person which includes a welcome drink on arrival of either 125 ml sparkling wine, bottled beer, 175 ml glass of house wine or a soft drink and tea or coffee with a mince pie to finish

## Starters

- Carrot and ginger soup, served with chunky bread (v, gf on request)
- Baked Camembert with spiced apple chutney and bread (v, gf on request)
- Chicken liver pate with cranberry and port chutney (gf on request)
- Langoustine tail with caramelised bacon, pancetta and apple puree
- Pan fried partridge with fig and salted caramel walnuts

## Mains

- Turkey breast with cranberry and sage and onion stuffing served with all the traditional trimmings
- Roast topside of beef served with horseradish sauce, served with all the traditional trimmings
- Caramelised onion, spinach and goat's cheese tart served with a toasted walnut salad
- Pan-seared seabass with crushed new potatoes and French beans served with a creamy tarragon and king prawn sauce (gf)
- Christmas vegan nut roast, served with all the traditional trimmings (gf, vg)

## Desserts

- Traditional Christmas pudding served with brandy chantilly cream (v)
- Cheeseboard of local cheeses, all the traditional trimmings including a homemade Christmas chutney (v)
- Baileys and white chocolate cheesecake
- Mulled wine poached pear crumble served with vanilla ice cream (v, vg on request)
- Sticky date and caramelised pecan pudding