



Mulled Wine and Mince Pies are available from 3:00pm in our reception lounges

6:30pm Champagne and Canapes



Cream of Leek and Potato Soup

Gravadlax

Homemade cured salmon with cucumber salad, mustard sauce & dill

Duck and Orange Pâté, enriched with cream and port

Served with toasted brioche and chutney

Tomato and Mozzarella Salad

Finished with torn basil and balsamic vinegar



Roast Rack of Lamb

Served on a bed of ratatouille

Pan-fried Sea bass fillet

Panache of baby vegetables, new potatoes, white wine butter sauce

Pork Tenderloin

With wholegrain mustard mash and red wine sauce

Wild Mushroom Risotto

With parmesan shavings



Apple Tarte Tatin (v)

With vanilla ice cream

Milk Chocolate and Salted Caramel Cheesecake (v)

Fresh Fruit in a Brandy Snap Basket

Cheese and Biscuits