



# *Christmas Party Menu*

**D E C E M B E R 2 0 2 3**

## **S T A R T E R S**

*Mulligatawny Soup with Croutons  
Butternut Squash and Sage Pannacotta, Blue Cheese Fritters  
Potted Ham Hock, Homemade Piccalilli, Melba Toast  
Smoked Mackerel Pate, Gooseberry Pickle, Toasted Sourdough*

## **M A I N S**

*Chalk Stream Trout, Crushed New Potatoes, Smashed Peas, Watercress Cream  
Ballotine of Turkey with Cherry and Sage Stuffing, Pigs in blankets, Fondant Potato, Traditional  
Vegetables, Turkey Gravy  
Chestnut and Leek Croquettes, Wild Mushroom Ragout, Cherry Tomatoes and Tomato Essence  
Braised Ox Cheek, Horseradish Mash, Red Wine Gravy, Seasonal Greens*

## **D E S S E R T**

*Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream  
Chocolate Mousse Cake with Toffee Sauce  
Poached Pineapple, Mango Ice Cream, Star Fruit, Coconut Crisps  
Selection of Cheeses with Miller's Toast, Quince Jelly, Grapes (£3.00 Supplement)*

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*Allergen Information sheets are available for all our dishes, please ask a member of our team for assistance.*

**Choose from Two Courses for £29 or Three Courses for £37**

*the* halfway  
**BRIDGE**

