CHRISTMAS PARTY MENU

Available from Saturday 25th November to Saturday 23rd December

Lunch & Evening (Pre-booked only, minimum 4 persons) 2 Courses £17.50

- 3 Courses £21.00

Starters:

CURRIED PARSNIP SOUP with Herb Croutons and fresh bread (V)

BREAD & OLIVES with Homemade Pesto & Dipping Oil (V)

SALT & PEPPER SQUID with a Sweet Chili Dipping Sauce

MUSHROOM AND STILTON PATE with Red Onion Marmalade and Toast (V)

FRIED CHICKEN BITES with a Blue Cheese Dip

Main Course:

ROASTED FREE RANGE TURKEY with Homemade Cranberry & Chestnut Stuffing,
Pigs in Blankets, Seasonal Veg, Roast Potatoes & Rich Turkey Gravy
SLOW ROASTED BELLY PORK with a Spiced Apple Cider Gravy, Buttered Cabbage
& Bacon and Creamy Mash Potatoes
PAN FRIED SEA BASS with a Lemon & Caper Butter served with
Dauphinoise Potatoes and Seasonal Veg
CHESTNUT, MUSHROOM and SHALLOT WELLINGTON Served with Roast Potatoes,
Seasonal Veg and a Red Wine Gravy (V)

Desserts:

TRADITIONAL CHRISTMAS PUDDING with Brandy Sauce
WINTER BERRY SYLLABUB Served with a Shortbread Biscuit
STICKY TOFFEE PUDDING with Vanilla Ice Cream
SPICED APPLE CRUMBLE with Custard
MINCE PIE CHEESECAKE with Vanilla Ice Cream

FOLLOWED BY COFFEE & MINCE PIES

A non-refundable deposit of £5 per head is required at time of booking to secure your booking. All parties are required to pre-order at least 7 days in advance. Any cancellations on the day will still be charged in full.

CHRISTMAS DAY MENU

£65 per person for adults, £40.00 per child 6-10yrs.

Glass of Fizz on arrival

Starters

MUSHROOM AND STILTON PATE with Red Onion Marmalade and Toast (V)
ROASTED PARSNIP SOUP with Herb Croutons and Fresh Bread (V)
DUCK, PORK & PISTACHIO TERRINE with Red Onion Marmalade and Fresh Bread
SMOKED MACKEREL CROSTINI with Sundried Tomato, Olive and Caper Salsa

Main Course

ROASTED FREE RANGE TURKEY with Cranberry & Chestnut Stuffing, Pigs in Blankets, Cranberry Sauce, Bread Sauce and a Rich Turkey Gravy CHESTNUT, MUSHROOM and SHALLOT WELLINGTON with a Red Wine Gravy (V) ROASTED LOCAL SIRLOIN OF BEEF with Yorkshire Pudding, Horseradish Sauce and a Red Wine Gravy

GRILLED COD FILLET with a Chorizo, Tomato & White Wine Sauce
The above are served with Roasted Potatoes, Honey Drizzled Parsnips,
Buttered Sprouts, Cauliflower Cheese, Braised Red Cabbage and Seasonal
Vegetables

<u>Desserts</u>

TRADITIONAL CHRISTMAS PUDDING with Brandy Sauce
CRANBERRY CHEESECAKE with Vanilla Ice Cream
CINNAMON WAFFLES with a Spiced Berry Compote
CHOCOLATE FUDGE BROWNIE Served with Cream
SELECTION OF CHEESE & BISCUITS served with Homemade Chutney

Coffee

Coffee or Tea served with Mince Pies

For bookings please call 01373 462956 or email enquiries@bellatbuckland.com

www.bellatbuckland.com