

# CHRISTMAS PARTY MENU 2018

Freshly baked bread and butter

## TO START

**Salmon with crisp baby gem and rocket salad,**  
herb toasted ciabatta, iced feta snow and Caesar Dressing

## VEGETARIAN STARTER

**Tomato, heritage beetroot and smoked mozzarella salad**  
with torn basil leaves, balsamic caviar and a black olive puff  
pastry tuile (v)

## MAIN COURSE

**Rosemary chicken breast**  
roasted carrots, sticky glazed parsnips, parsley creamed  
potatoes and buttered greens with a rich red wine sauce

## VEGETARIAN MAIN COURSE

**Walnut and gorgonzola filled gnocchi**  
with sautéed courgette and squash,  
shavings of Twineham Grange and a sage butter sauce (v)

## DESSERT

**Salted caramel and milk chocolate ganache**  
with poached pear, mascarpone cream and cinnamon crumb