

THE HOURGLASS
CHRISTMAS PARTY MENU
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2017



ROASTED RED PEPPER & TOMATO SOUP WITH A PESTO CRÈME FRAÎCHE

SUNDRIED TOMATO, SPINACH & GOATS CHEESE TART ON A
ROCKET SALAD, DRESSED WITH A RASPBERRY VINAIGRETTE

**NORTH ATLANTIC PRAWN, APPLE & CELERY COCKTAIL SERVED WITH
BROWN BREAD AND BUTTER**

CONFIT OF DUCK CROQUETTES ON A WATERCRESS & RED ONION SALAD
SERVED WITH PLUM SAUCE

**RICH CHICKEN LIVER PATE WITH A HINT OF BRANDY, SERVED WITH
ALE CHUTNEY AND THICK TOAST**

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TRADITIONAL ROAST TURKEY SERVED WITH PIGS IN BLANKETS,
SAGE, ONION & CHESTNUT STUFFING, ROAST POTATOES AND
SEASONAL VEGETABLES

**BAKED PORTOBELLO MUSHROOMS STUFFED WITH SUNDRIED TOMATOES,
SHALLOTS, GARLIC & SPINACH, TOPPED WITH A RED PESTO &
GOATS CHEESE CRUMBLE, SERVED WITH A RICH TOMATO & BASIL SAUCE**

STEAMED FILLET OF SALMON SERVED WITH A SPINACH & PRAWN SAUCE
WITH A HINT OF DILL

**SLOW COOKED SHANK OF LAMB IN A ROSEMARY & GARLIC
VEGETABLE BOUILLON**

CLASSIC BEEF BOURGUIGNON SERVED WITH CREAMY MASH POTATO

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TRADITIONAL CHRISTMAS PUDDING WITH A BRANDY SAUCE

RASPBERRY CRÈME BRÛLÉE

STICKY TOFFEE PUDDING WITH A BAILEYS INFUSED TOFFEE SAUCE

WARM MULLED FRUIT SALAD

TRIO OF CHEESES WITH BISCUITS AND CHUTNEY



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TWO COURSES £19.95

THREE COURSES £24.95