

It has been requested by a few of our regular bistro diners to offer a bistro night in December with no disco, therefore we happy to announce that we a doing a

BISTRO NIGHT

ON

Saturday 6th DECEMBER

7.00pm/7.30pm

£40.00pp (£10pp deposit at time of booking)

STARTER

Fresh water prawns, smoked salmon, lemon and tarragon mousse, iceberg lettuce, buttered brad malt bloomer

Roast butternut squash, sweet potato and red onion soup, coriander croutons, sweet chilli yoghurt, toasted flatbread

Whipped chicken liver parfait, toasted brioche, red onion marmalade, smoked chicken breast, rocket salad, crispy onion

Goat's cheese tartlet, tomato jam, rocket salad, woodfired red pepper dressing, basil pesto

MAIN COURSE

Roast breast of local turkey, sage and onion stuffing, pig in blanket, roast potatoes, carrots and parsnips, miniature turkey leek and mushroom pie, roast gravy, sauteed sprouts with chestnuts.

Slow roast belly pork, sausage meat stuffing, apple and sage, braised red cabbage, roast potatoes, parsnips and carrots, roast gravy, crackling and apple sauce

Fillet of salmon, herb roasted new potatoes, peppers and woodland mushrooms, tender stem broccoli, tiger prawns, creamy lemon and tarragon sauce

Twice baked cheese souffle, smoked applewood cheddar sauce, fries, pear and chestnut salad

DESSERT

Snickerz chocolate fudge brownie, chocolate sauce, salted caramel , peanut and toffee icecream, peanut praline

Riley's Sticky toffee Christmas pudding, creamy custard sauce, Christmas pudding icecream

Cherry and white chocolate mess, white chocolate cream, homemade meringue, cherry compote, winter berry sorbet

Selection of cheese, biscuits, celery, grapes and Christmas cake