

CHRISTMAS PARTY MENU 2023

29TH NOVEMBER - 24TH DECEMBER

STARTERS

PRAWN AND CRAYFISH COCKTAIL WITH MARIE ROSE SAUCE AND BROWN BREAD

ROASTED RED PEPPER SOUP WITH GRUYERE CROUTON (V)

CHICKEN LIVER PARFAIT, MANGO CHUTNEY AND TOAST

DUO OF SALMON, HOT SMOKED AND GRAVLAX WITH HORSERADISH AND CROSTINI

VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE (V)

MAINS

TURKEY BREAST PARCEL, PICCOLO PARSNIPS AND TRADITIONAL CHRISTMAS ACCOMPANIMENTS.

ROASTED SIRLOIN OF BEEF

ROAST LEG OF LAMB WITH MINT SAUCE

PAN FRIED SALMON FILLET WITH LEMON, CHIVE AND CREAM SAUCE

NUT ROAST WITH VEGETABLE GRAVY (VEGAN)

Served at the table with Yorkshire puddings, roast potatoes, cauliflower cheese and mixed vegetables for everyone

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

DOUBLE CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE AND VANILLA ICE CREAM

STICKY TOFFEE PUDDING WITH HOT CARAMEL SAUCE AND VANILLA ICE CREAM

CHEESECAKE WITH RED BERRY COULIS

CHEESE AND BISCUITS

£33.95 PER HEAD DINNER / £29.95 PER HEAD LUNCH From 8 min and 40 maximum | Food choices must be pre ordered

To book email info@twhcf.co.uk | T : 01937 558 777 | www.twhcf.co.uk