

## **PARTY NIGHT MENU**

### **Pulled Pork Apple and Raisin Terrine**

*apple pureé, grated celeriac and horseradish remoulade, pea shoots*

### **Galia Melon with Mandarin Oranges**

*cubes of galia melon with mandarin marmalade, orange and stem ginger ice*

### **Oriental Thai Fish Cakes**

*papaya and bean sprout salad, sweet chili dipping sauce, prawn cracker*

### **Home-Made Soup of The Day**

*warm bread rolls*

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### **Roast Penrith Turkey**

*traditional roast festive turkey, pigs in blankets, sage and onion stuffing,  
cranberry sauce, roast gravy*

### **Pot Roast Rolled Lamb Shoulder**

*sautéed greens, carrot and swede, port wine and rosemary jus*

### **Baked Tranche of Cod**

*topped with a parsley and cheese crust, fried scallop potato,  
roasted baby vine tomatoes, parsley oil*

### **Wild Mushroom and Bread Pudding**

*creamed spinach, basil and walnut pesto*

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### **Christmas Pudding**

*brandy sauce, fresh redcurrants*

### **Rich Chocolate Mousse**

*clementine sorbet, honeycomb pieces*

### **Lemon Meringue Pie**

*lemon curd, glazed orange segments*

### **Cheese and Biscuits**

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### **Tea/Coffee and Mince Swirl**