

# CHRISTMAS PARTY MENU

## STARTERS

Mushroom and tarragon soup  
with warm focaccia bread

Ham hock terrine with apple chutney,  
Secretts' salad and toasted crostini

Caramelised red onion and feta tart  
with candied walnut salad

Home cured salmon gravadlax  
with Secretts' salad, crème fraîche,  
ceviche dressing and toasted crostini

## MAINS

Roast English turkey with herb roasted potatoes,  
winter vegetables, chestnut stuffing,  
pigs in blankets, bread sauce and turkey gravy

Confit of Gressingham duck leg with dauphinoise  
potatoes, braised red cabbage,  
glazed Chantenay carrots and port jus

Baked loin of cod with creamy mash potato,  
braised leeks and tomato and green bean salsa

Chestnut mushroom, puy lentil and celeriac pie  
with sweet potato mash, winter greens  
and thyme and cranberry jus

## DESSERTS

Christmas pudding with homemade brandy sauce

Vanilla crème brûlée with winter berry compote  
and homemade shortbread

Dark chocolate and hazelnut delicé  
with pistachio ice cream

**2 course lunch £23.95, 3 course lunch £27.95**  
**3 course dinner £29.95**

Selection of English cheeses, assorted biscuits  
and real ale chutney  
*£5.00 additional charge*



# NEW YEAR'S EVE MENU

## STARTERS

Mushroom and tarragon soup with warm focaccia  
bread and mushroom bon bons

King prawn and crab risotto with chicken crackling  
and Parmesan croutons

Caramelised red onion and feta tart  
with candied walnut salad

Ham hock terrine with apple chutney,  
Secretts' salad and toasted crostini

## MAINS

Braised lamb rilette with crisp sweet breads,  
dauphinoise potato layered with braised pulled  
lamb, heritage carrots, curly kale  
and red wine jus

Fillet of Surrey beef Wellington with  
creamy mash potato, winter greens  
and wild mushroom jus

Baked fillet of cod with spiced puy lentils,  
slow roasted parsnips and parsnip puree

Chestnut mushroom, chickpea and celeriac pie  
with sweet potato mash, winter greens  
and thyme and bay leaf jus

## DESSERTS

Baked lemon custard with homemade shortbread  
and winter berry compote

Dark chocolate and hazelnut delicé  
with pistachio ice cream

Passionfruit crema cotta with tropical fruit salad

Hogs Back Bitter treacle tart with  
clotted cream ice cream

**£45.00**

Selection of English cheeses, assorted biscuits  
and real ale chutney  
*£5.00 additional charge*