

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 delice
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 delice
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