



Smugglers Christmas Party Menu 2018



Plum & Hoi Sin Duck

Slices of duck breast in a plum & hoi sin sauce on a nest of Chinese vegetables

Melon & Parma Ham

Fresh fanned melon accompanied with waves of Parma ham

Crayfish & Prawn Tower

A tower of crayfish & prawns, mixed with apple & celery and coated in a Marie Rose sauce

Chef's Winter Root Vegetable Soup (V)

Homemade soup topped with parsnip crisps

Chicken Liver & Apricot Brandy Pate

Chef's smooth pate, served with a red onion & apricot marmalade accompanied with Melba toast

Creamy Garlic Mushroom Ciabatta (V)

Toasted ciabatta topped with button mushrooms in a creamy garlic & herb sauce



Roast Turkey

Served traditionally with all the trimmings and Tim's homemade stuffing & gravy

Nut Roast (V)

Chef's homemade nut roast served with vegetable gravy & roast potatoes

Chicken Ballotine

Poached chicken breast marinated in herbed olive oil, served in a balsamic roasted tomato jus

Yuletide Lamb Shank

Slow roasted shank in chef's Rosemary, garlic & redcurrant gravy

Fillet Steak Diane

Fillet steak mignons cooked pink, coated in a classic creamy, shallot, mushroom & brandy sauce

Salmon & Seafood Medley

Grilled fillet of salmon topped with Tiger prawns, scampi & cherry tomatoes masked in a fish Veloute

Mediterranean Vegetable Lasagne (V)

Layers of roasted Mediterranean vegetables & lasagne pasta coated in a Mornay sauce



Warm Toffee Profiteroles

Mixed Cheese & Biscuits

Chocolate Hazelnut Torte

Black Forest Meringue Roulade

Raspberry & Vanilla Cheesecake

Christmas Pudding & Brandy Sauce



Coffee & Mints

£35.00 per person

Available from 30th November 2018

*A £20 non-refundable deposit is required per person to secure your booking
Parties up to 8 may order on the night, parties in excess of 8 must pre order*