

## TO START

Lightly Spiced Butternut Squash Soup finished with Hazelnuts and Coriander

Timbale of Prawn & Crayfish Tails, bound in Marie Rose Sauce

Trio of Seasonal Melon, Wild Berries & Mango Sorbet

## MAIN COURSE

Roast Festive Turkey, Roast Potatoes with Chestnut Stuffing, Bacon Roll, Cranberry Sauce & Gravy

Simply Grilled Fillet of Sea Bass, Crushed New Potatoes, Lemon & Dill Butter Sauce

Baked Vegetable Strudel, Filled with Roasted Vegetables & Mozzarella on a Tomato & Basil Sauce  
(All served with seasonal vegetables)

## FOR DESSERT

Christmas Pudding and Brandy Sauce

Rich Chocolate Truffle Torte served with Clotted Cream

Vanilla Pana cotta With Poached Mulled Fruits

**Coffee & Mince Pies**

# LOU TAYLOR FESTIVE PARTY NIGHT MENU

7.30pm for 8.00pm



## *PARTY NIGHTS!*

*Saturday 7<sup>th</sup> December*

*Friday 7<sup>th</sup> December*

*Friday 14<sup>th</sup> December*

*Saturday 22<sup>nd</sup> December*

*3 Course £37.00pp*



*If you have a food allergy or special dietary requirement, please let us know. For tables of 10 or more persons, we require a £10.00pp deposit together with a pre-order. For tables of 6 or more, a discretionary 10% service charge will be added to the bill. May be subject to change.*