



Christmas

EVENING PARTY MENU

STARTER

Homemade Minestrone Soup with Parma Ham wrapped Soldiers

Smoked Salmon Terrine, Pickled Cucumber & Dill Salad, Brown Toast Triangles

Katsu Chicken, Edamame Beans, Pickled Vegetables served on a Nann Bread

MAIN COURSES

Roast Turkey or Beef
Served with all the Trimmings

Salmon En Crouete
New Potatoes, Braised Red Cabbage & a Cheddar Cheese Sauce

Olive, Cauliflower & Harissa Pappardelle
Ribbons of Pappardelle pasta coated with Olives, Roasted Cauliflower in a
Harissa Sauce, Garlic Flat Bread

All the above are served with Roast Potatoes & a Selection of Seasonal
Vegetables

DESSERTS

Christmas Pudding, Brandy Sauce

Apple Tarte Tatin, Calvados Cream

Hot Chocolate Fondant, Vanilla Ice cream

Chef's Cheese Board from around the World, Quince Jam & Crackers

Followed by
Tea or Coffee
Mince Pie

2 Courses £29 3 Courses £35

To book, please call Ali on 01455 274198 or email
Ali.barwell@stoneycove.com

A pre-order is required & £10 Non-refundable
deposit payable on booking

