

Bottle & Glass Harby

NG23 7EB

Christmas 2018 Group Party Menu

STARTERS

Roast Plum Tomato, Red Pepper & Smoked Paprika Soup with Herb Oil **vegan/G**

Twice Baked Cheese Soufflé with Goats Cheese & Spinach **V/G**

Chicken Liver Parfait with Mulled Cranberry Chutney & Toasted Rye Bread

Prawn Cocktail with Marie Rose, Cucumber & Lemon **G**

MAINS

Turkey Wellington with Sage & Onion Stuffing, Parma Ham, Rosemary & Garlic Roasted New Potatoes, Sherry Cream Sauce

Slow-cooked Blade of Beef with Butter Mash, Bourguignon Sauce **G**

Sweet Potato & Red Lentil Dhal with
Spring Onion & Coriander Rice & Onion Bhaji **vegan/G**

Grilled Seabass with Bubble & Squeak, Pickled Carrots & Juniper Butter Sauce **G**

(All served with buttered Vegetables)

PUDDINGS

Warm Double Chocolate & Fudge Sponge with Vanilla Ice Cream **V**

St Clements Posset with Mulled Berry Compote **G**

Caramel & Pecan Creme Brûlée with Amaretti Biscuits **V**

Steamed Christmas Pudding with Brandy Custard

Cheeses

English & European Cheeses with Biscuits, Grapes, Celery & Chutney

3 Courses £25.00 per person 4 Courses £30.00 per person

£5 per head deposit upon booking, please

V suitable for Vegetarians **G** Gluten-free