



JOINER PARTY NIGHT MENU

STARTERS

Home cured beetroot salmon, paprika spiced sausage salad,
horseradish dressing

Or

Slowly braised Gressingham duck with sweet lime marinated vegetables

Or

Truffled goats cheese mousse, tomato, artichoke and a baby cress salad

MAIN COURSES

Roast turkey wrapped in Parma ham, chestnut stuffing, served with traditional accompaniments

Or

Seared fillet of sea bass, fondant potato, sugar snap peas, carrot and onion pearls
with a vermouth and chervil velouté

Or

Aubergine and cous cous steak, wilted greens, winter vegetable and bean stew

DESSERT BUFFET

Stollen | Candied ginger crème brûlée | Hazelnut mousse with Or noir chocolate centre

Christmas spice sponge cake | Caramel apple and quince slab

Mango cheesecake | Cranberry and white chocolate fool

Honey pannacotta with blood orange jelly | Plum and cinnamon tart | Christmas pudding | Mince pies

