



@ The Ardington

Christmas Party Menu - Served on Party Nights with Disco

Starters

Cream of Wild Mushroom and Chestnut Soup, White Truffle Oil and Crème Fraiche

Locally Smoked Salmon, Tiger Prawns and Oak Smoked Mackerel Pate, New Potato and Chive Salad

Homemade Venison Terrine, Cranberry and Port Sauce, Granary Toast, *(GF toast option)*

Grilled King Prawns, Garlic and Parsley Butter

Baked Aubergine, Plum Tomato and Parmesan Gratin *(V)*

Mains

Roast British Turkey, Chestnut Sage and Onion Stuffing, Smoked Bacon and Chipolata Roll, Cranberry Sauce, Roast Potatoes *

Very Slowly Cooked Shoulder of Lamb, Rosemary and Clove Honey Gravy, Creamed Potato

21 Day Dry Aged Rump of Beef, Braised in Red Wine and Root Vegetables, Roasted New Potatoes

Fillet of Seabass, Champagne and Chive Sauce, New Potatoes

Chickpea Pancakes, Red Pepper and Green Olive Tapenade, Caponata and Rocket Salad *(Vegan)*

Desserts

Traditional Christmas Pudding, Brandy Sauce *

Champagne Syllabub, Mulled Berries

Belgian Chocolate Mousse, Fresh Clementine Jelly, Stem Ginger Cream *

Spiced Pear Brulee, Almond Biscuit *(GF biscuit available)*

Cheeseboard - Mature Cheddar, Brie and Stilton, Apple Pickle and Biscuits *(GF biscuits available)*

Freshly Ground Coffee, Tea and Chocolates

All dishes are gluten free with the exception of those marked with an asterisk *. Upon request, these dishes will be prepared with substitute ingredients. Some Dishes may contain traces of nuts. Special dietary requirements can be catered for with prior notice. All prices include VAT.

December

Friday – November 30th, December - 7th, 14th, 21st - £52.00

Saturday – 1st, 8th, 15th, 22nd - £52.00

Thursday – 6th, 13th, 20th - £46.00

Monday 17th, Tuesday 18th, Wednesday 19th - £41.00

January

11th, 12th, 18th, 19th, 26th - £31.00

For January, minimum party size 60 guests.