



PARTY NIGHT MENU

STARTERS

HOMEMADE VEGETABLE BROTH

Served with freshly baked rolls

CORRS TIGER PRAWN SALAD

Our select tiger prawns seasoned and topped with thousand island & served with mixed leaf salad, fresh lemon & house wheaten

GOATS CHEESE & WALNUT SALAD

Goats cheese, cherry tomatoes, mixed leaf salad, apple & walnuts with a honey balsamic dressing

MAIN COURSES

TRADITIONAL ROAST TURKEY AND HAM

Served with a seasoned bread stuffing, knapped with rich roast pan gravy & cranberry sauce

ROAST SIRLOIN OF BEEF

Slow roasted sirloin swept with a mixed peppercorn and brandy cream sauce

VEGETABLE RED THAI CURRY

A selection of stir-fried vegetables with French beans & water chestnuts finished in an authentic red Thai curry sauce.

All served with Chef's Selection of seasonal market vegetables & potatoes

DESSERTS

CHEF'S TRIO OF DESSERTS

TEA / COFFEE & MINTS



£ 45 PER PERSON