

CHRISTMAS SUPPER PARTY MENU

❧ CANAPES ❧

Home Cured Salmon On Rye Bread & Wasabi Cream

Teriyaki Glazed Bites Of Slow Cooked Pork

❧ APPETISER ❧

Cream Of Celery & Stilton Soup Served With Walnut Bread

OR

A Thermidor Of King Prawns, Scallop Meat & Cray Fish, Presented In A Filo Cup, Garnished With Tossed Greens

OR

Homemade Terrine Of Chicken Livers, Ground Pork & Chicken Breast With Warm Walnut Toast & Butter, Home Made Rhubarb Chutney On The Side

❧ MAIN COURSE ❧

Pan Seared Fillets Of Sea Bass, Presented On A Celeriac & Chive Mash, Seasonal Greens, & Hollandaise Sauce

OR

Slow Braised Beef Sirloin In A Red Wine Gravy, Roasted Potatoes, Root Vegetables From The Braise & Buttered Greens

OR

Traditional Free Range Turkey, Gammon Ham, Apricot Stuffing, Roasted Potatoes, Buttered Greens & Home Made Warm Cranberry Sauce

❧ DESSERT ❧

Chef's 'Lighter' Christmas Pudding, Incorporating Brandy Soaked Fruits & Mixed Nuts, Traditional Brandy Sauce Or Whipped Cream

OR

Warm Almond Frangipani Tart With Home Made Bailey's Ice Cream Or Whipped Double Cream On The Side

OR

A Retro Banana Split With A Twist; Home Made Ice Cream Laced With Salted Caramel Kalua

❧ CHEESEBOARD OPTION ❧

Ramekin Of Port Steeped Stilton, Warmed French Brie & Aged Spanish Manchego

Choose any 2, accompanied by matured Rhubarb Chutney, Celery, Grapes & Cracker Biscuits

£40 PER PERSON

www.varrhouse.co.uk

Please mention any dietary requirements or allergens when ordering

