

# MVH CHRISTMAS PARTY MENU

## Starters

### **Carrot and Coriander Soup (V)**

Garnished with a Cheddar cheese crouton and served with a bread roll and butter.

### **Breaded Mushrooms (V)**

With garlic mayonnaise.

### **Prawn Cocktail**

With brown bloomer bread and butter.

### **Festive Pâté**

A smooth chicken liver pâté blended with wild mushrooms and cream.

Served with a red onion and mustard

## Desserts

### **Christmas Pudding (V)**

With brandy sauce.

### **Raspberry Cheesecake (V)**

A New York style classic vanilla cheesecake topped with a rich raspberry compote.

Served with vanilla flavoured ice cream.

### **Caramelised Apple and Almond Pudding (V)**

Sliced apples caramelised in sugar, in a light almond sponge. Finished with a caramelised glaze and served with custard.

### **After Dinner Mint Truffle Torte (V)**

Rich chocolate truffle and creamy mint mousse, finished with rich dark chocolate ganache upon a base of crisp chocolate crumb. Served with vanilla flavoured ice cream.



## Mains

All our main courses are served with new potatoes, roast potatoes and seasonal vegetables.

### **Roast Turkey**

Hand-carved, served with sage and onion stuffing, a pig in a blanket, bread sauce and cranberry sauce.

### **Salmon with Hollandaise Sauce**

A grilled salmon fillet with a rich classic butter sauce.

### **Butternut Squash and Spinach**

### **Nut Roast (V)**

Roasted butternut squash and spinach, mixed almonds and hazelnuts, topped with sherry glazed sliced mushrooms.

### **Traditional Roast Beef**

Classically served with a homemade Yorkshire pudding and horseradish sauce.

