

£44.95per person



The Bass & Lobster

The Best of Local Christmas Party Menu

Today's bread, marinated olives, hummus and garlic oil

TO START

The Bass 'Prawn Cocktail'

King prawns in Cognac Marie rose sauce, king prawn tempura, crisp baby gem, tomato and cucumber dressing and a bloody Mary sorbet

Home Smoked sea trout with dill cream cheese, pickled cucumber, smoked beetroot & croutons

Chicken liver parfait with smoked duck breast, red onion chutney, mulled wine sorbet and toasted sour dough

Butternut squash and goats cheese rotolo with pesto and pine nut brown butter

TO FOLLOW

Roast turkey with homemade sausage wrapped in smoked bacon, sage & onion stuffing, roast potatoes, cauliflower cheese croquette, Brussel sprout puree, roasted root vegetables and gravy

Braised venison ballotine with mustard mash, parsnip tempura, roasted carrot and brandy peppercorn sauce

Catch of the day with dauphinoise potato, saute of wild mushrooms and spinach and a roasted garlic and dill cream

Spiced root vegetable puff pastry parcel with roast potatoes, cauliflower cheese croquette, sprout puree, roasted carrot and parsnip, veggie gravy

TO FINISH

Christmas pudding with vanilla ice cream and brandy Anglaise

Classic creme brulee with cinnamon shortbread & fig sorbet

Dark chocolate and hazelnut delice with salted caramel ice cream and blackberry compote

Selection of cheeses with truffle honey, homemade chutney, grapes and crackers

Selection of homemade ice cream or sorbets

homemade chocolate truffle and mince pie