



Browston Hall Party Nights Menu 2017

Starters;

Grilled goats Cheese, topped with a Cranberry dressing. Served on a bed of salad & ciabatta bread. V

Roasted local root vegetable soup, served with warm bread roll V

Chicken Liver Pate, served with a red onion Chutney, Melba toast & mixed leaves

Mains;

Roasted top rump of beef, served with a Yorkshire pudding, pigs in blankets, roast & new potatoes, accompanied by seasonal vegetables

Chicken breast in a garlic & smoked cheese cream sauce, served with new potatoes & seasonal vegetables

Fillet of Salmon topped prawns & a lemon & herb butter, served with new potatoes & seasonal vegetables GF

Chestnut, mushroom & leek Filo pastry parcel, topped with a stilton cheese sauce, served with roast & new potatoes, accompanied by seasonal vegetables V

Nut & Cranberry loaf, served with new & roast potatoes, alongside seasonal vegetables V

Desserts;

Orange, Whiskey & Cream Roulade, served with pouring cream V

Strawberry Eaton Mess Cheesecake, served with pouring cream

Christmas pudding, served with Brandy Sauce

**Gluten free, Dairy free & Vegan Desserts & Starters available on request*

*Includes Crackers & Novelties
7.00 For 7.30pm Dinner – Resident DJ until Midnight*

*£25.95 2nd December
£29.95 8th, 9th, 15th, 16th, 22nd December
Bring 15 or more guests & receive a free place for the organizer of your party*

