

H HUXLEYS

COFFEE • WINE • DINE

CHRISTMAS PARTY MENU

£25 per person for two courses
£30 per person for three courses
Lunch or dinner

STARTERS

Curried parsnip & honey soup garnished with parsnip crisps & served with artisan bread

Warm Mediterranean roasted vegetable filo basket, served with a tomato dressing

Scallop St Jacques Parisienne
(scallops baked in a white wine cream sauce)

Chicken liver pate with cider onions, served with crusty bread

MAINS

Pumpkin & sage ravioli with a chestnut crust & cream butter sauce

Huxley's turkey with sausage & chestnut stuffing, roast potatoes,
Provençal jus & sautéed green with pancetta

Cider cured sea trout with a crab velouté, served with samphire & new potatoes

Beef stew slow cooked in mulled wine served with creamed mash
& seasonal vegetables

DESSERTS

Christmas pudding strudel, served with a cinnamon & brandy sauce

Chocolate brioche bread & butter pudding, served with custard or vanilla ice cream

Rhubarb brulee with orange & cinnamon biscuits

Cheese & crackers

Deposit £10 per person. Private dining min of 8 max of 12

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NEW YEAR'S EVE PARTY MENU

£85 per person

Arrival Cocktail

AMUSE BOUCHE

STARTERS

Tian of lobster & avocado, with a citrus dressing

Duck parfait with foie gras, cider cherries, hazelnut crumb
& a sherry vinaigrette

Roasted vegetable tart, with feta cheese crumble & an orange beetroot glaze

Sicilian style tuna carpaccio with capers, a garlic herb dressing
& a touch of chilli & lemon

MAINS

Scallop & lobster lasagne with a Prosecco velouté

Wild mushroom en croute, with a madeira jus & mixed greens

Venison Wellington with a mushroom duxelle,
served with fondant potatoes & tender stem broccoli

Three way pork with cider jus, creamed mash & caramelised baby carrots
(pork pie in filo, pork belly & pork fillet)

Pan fried turbot with a clam velouté served with samphire
& Romanesco broccoli

DESSERTS

Rhubarb trifle, with toasted almond & hazelnut crumb

Bitter sweet chocolat tart, with pistachio & lemon posset

Raspberry soufflé, with gooseberry Turkish delight

Cheese & biscuits, with frozen grapes & fig chutney

Deposit £25 per person

Live music with Andrew James