



CHRISTMAS PARTY MENU

STARTERS

Roasted Onion Soup with Goat's Cheese Toast

Salmon, Leek & Prawn Vol-au-vent

Chicken Liver Pâté with Bourbon & Cranberry Gelée

Sweet Potato, Feta & Caramelised Onion Tart

MAINS

Traditional Roast Turkey with all the Trimmings

Chestnut & Cashew Homemade Vegan Roast

Pan Seared Duck Breast with a Cranberry & Maple Sauce

Sea Bass Fillet with a Parmesan & Tarragon Crust and Mushroom & Tarragon Sauce

Roast Butternut Squash with Festive Cranberry & Walnut Stuffing

All served with roast potatoes & winter vegetables

DESSERTS

Festive Panettone Tiramisu

Christmas Pudding with Clotted Cream

Berry Crumble Cheesecake

Vegan Chocolate Yule Log with Spiced Custard

Sticky Toffee Pudding with Caroline's Dairy Stem Ginger Ice Cream

Cheese Board with Crackers & Homemade Chutney

£5 supplement

2 COURSES £32.95

3 COURSES £39.95

Available to pre order for groups of 6 or more with smaller groups welcome on select dates

A non-refundable deposit of £10 per person is required at the time of booking

Please email berkeleyarmsbosham@outlook.com or call 01243 573 167 and ask to speak to Linda or Zoe to make your reservation and to discuss any food allergies or other dietary requirements