

THE CONIGRE

We are delighted to offer our 2016 Christmas Dinner Party Menus to parties of **40 (approx.)**
for exclusive use of our venue

Please call or email enquiries to Paul 01225 702229/07969 801975
enquiries@theconigre.co.uk

MENU ONE

To start . . .

Courgette, Coriander & Ginger Soup with Carrot Chips
served with Homemade Bread (V)(GF)(DF)

Ham Hock, Brie & Cranberry Filo Parcel sat on Bistro Leaves

Potted Salmon Rilette with a Rocket & Watercress Salad (GF)

To follow . . .

Roast Turkey served with Chef's own Chestnut & Apricot Stuffing,
Pigs in Blankets & Gravy (GF) (DF)

Pan Fried Duck Breast sat on Parsnip Mash & served with
A Heather Honey & Red Wine Jus (GF) (DF)

Buckwheat Pancake filled with Sweet Potatoes Chestnut & Asparagus
Bound in an Applewood & Chestnut Sauce & served with a Port Sauce (V)

& to accompany

Butter Roast Potatoes

A Medley of Roasted Winter Vegetables

To finish . . .

Traditional Christmas pudding made with Chef's own Recipe (GF) (DF)

A Warm Chocolate Tart with an Amaretto Syrup & an Almond Cream

Clementine, Cranberry & Pistachio Meringue Layer (GF)

Coffee & Frangipane Mince Pies
(served from a coffee point)

£35.00 per Cover

Dishes which have (GF) & (DF) next to them can be served gluten or dairy free. Guests will need to indicate if they would like the dish to be served gluten or dairy free.