

December 2011 Party Menu

First Course

- A. Celeriac Soup, Apple & Roasted Chestnuts
- B. Hot Smoked Salmon, Citrus Salad
- C. Chicken Liver Parfait, Toasted Brioche, Hedgerow Jelly
- D. Dorset Blue Vinny Fondue - Crudities & Bread Sticks

Main Course

- E. Roasted Free Range Chicken Breast, Ceps, Pancetta & Sage, Madeira Jus
- F. Slow Roasted Shoulder of Pork, Caramelised Apples & Sage
- G. Fillets of Sole, Prawn, Caper, Lemon & Parsley
- H. Pithivier of Capricorn Goats Cheese, Toasted Pumpkin Seeds, Creamed Butternut Squash Puree

All served with a selection of Seasonal Vegetables & Creamed Potatoes

Dessert

- I. Christmas Pudding & Brandy Butter
- J. Lemon Cheesecake, Griottine Cherries
- K. Classic Tahitian Crème Brulee
- L. A Selection of Local Cheeses, Quince Jam & Fudges Biscuits

Coffee and Mince Pies

£30.00 per person

Please fill in your name and tick the box corresponding to your starter, main course and dessert choices

	Names	Starter Choices				Main Course Choices				Dessert Choices			
		A	B	C	D	E	F	G	H	I	J	K	L
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Pre Dinner Drink Choice.....

Wine Choices.....

Festive Pre-Dinner Drinks (minimum order 6 glasses)

	per glass
Aldridge Sparkling Wine	£3.50
Bucks Fizz	£4.00
Prosecco Sparkling Wine	£4.00
Cremant de Loire Organic Rose Sparkling Wine	£4.00
Kir Royale (sparkling Wine and Crème de Cassis)	£5.50
Traditional Mulled Wine	£4.50
Old English Punch (White wine, Champagne, a dash of whisky & fresh mint leaves)	£5.00
Gremillet Champagne	£6.50

Wines to accompany your meal

WHITE WINES

FRANCE COLOMBARD	COLOMBARD, La Courtine Producteurs Plaimont, Gascogne (Medium Dry) <i>Vibrant and zesty, with a lemony sting in the tail. This is remarkably refreshing and makes a lovely aperitif.</i>	£ 16.95
CHILE CHARDONNAY SAUVIGNON BLANC	CHARDONNAY/SAUVIGNON Cornellana Estate, Rapel Valley (Dry) <i>The Chardonnay gives richness and body whilst the Sauvignon adds freshness and vitality - a perfect combination.</i>	£ 16.95
FRANCE CHARDONNAY	CHARDONNAY Domaine St Hilaire, Languedoc <i>A superbly rich and generous Chardonnay showing fresh and very pure, beautifully ripe fruit - unoaked.</i>	£ 18.00
CHILE SAUVIGNON BLANC	SAUVIGNON BLANC 'CASABLANCA' Montes, Curico <i>A wonderfully fresh and 'zingy' Sauvignon with crisp gooseberry flavours plus hints of asparagus and capsicum.</i>	£ 19.50
ENGLAND MADELEINE ANGEVINE	MANSTREE MEDIUM DRY Manstree Vineyards, Devon <i>Very well made, with a lovely floral bouquet and a crisp, zesty aromatic fruitiness combined with a perfect balancing acidity.</i>	£ 20.50
ITALY PINOT GRIGIO	PINOT GRIGIO, Alto Adige San Michael Eppan, Sud-Tirol <i>Wonderfully fresh and has a ripeness and purity of smoky fruit (the most prominent of which are pears) that is rare.</i>	£ 25.00
NEW ZEALAND SAUVIGNON BLANC	SAUVIGNON BLANC "Green Lip" Jackson Estate, Marlborough <i>Archetypal gooseberry fruit flavours but with an elegance that is rarely found in New Zealand.</i>	£ 26.00
FRANCE SAUVIGNON BLANC	SANCERRE, Thauveney Domaine Masson Blondelet, Loire Valley <i>Wonderful Sancerre, elegant, with masses of rich fruit and a finish more reminiscent of white fruit than gooseberry from a noted producer who makes award winning wines in Pouilly Fumé.</i>	£ 28.00
FRANCE CHARDONNAY	CHABLIS, 1er Cru, Mont de Milieu Domaine Pinson, Burgundy <i>Steely-dry, with a rapier like acidity, more than balanced by the ultra-ripe fruit sourced from low yielding vines. The regime in the vineyard means that the wine is effectively organic.</i>	£ 36.50

RED WINES

SOUTH AFRICA CINSAULT SHIRAZ	CINSAULT/SHIRAZ Klippenkop, Robertson Winery, <i>Aromas of ripe blackberry and cherry lead to a medium/full bodied palate which is fresh and fruity with a hint of spice.</i>	£16.95
CHILE CABERNET SAUVIGNON MERLOT	CABERNET/MERLOT Cornellana Estate, Rapel <i>Full, rich and plump Merlot with fresh, fruity Cabernet. Smooth and medium-bodied with intense fruit flavours of strawberries and cherries.</i>	£ 16.95
ITALY MONTEPULCIANO	MONTEPULCIANO D'ABRUZZO MODA Talamonti, Lorento Aprutino, Abruzzo <i>Velvety in texture, with hints of liquorice and chocolate, this is a medium bodied wine that will happily partner most red meat dishes, pastas and antipasti.</i>	£ 19.50
CHILE CABERNET SAUVIGNON	CABERNET SAUVIGNON Montes, Curico <i>A medium-bodied, intensely fruity Cabernet Sauvignon which is entirely un-oaked. Full of rich red berry fruit flavours.</i>	£ 20.00
ARGENTINA MALBEC	MALBEC Calafate, Bodegas Universo Austral, Patagonia <i>Deep intense red with raisins and candied fruit on the nose, a mouth filling intense soft damson and plum palate with a long full finish.</i>	£ 21.50
AUSTRALIA SHIRAZ	SHIRAZ, Heathcote Brown Bros, Milawa, Victoria <i>A deep brilliant ruby red colour this wine is medium bodied with aromas of cherry fruit, subtle oak, spices and pepper on the nose. Rich fruit on the palate with lingering flavours of pepper and tar with balancing oak, good acidity and fine tannins.</i>	£ 27.00
FRANCE GAMAY	BROUILLY Chateau de Pavé, Brouilly, Beaujolais <i>Medium weight, supremely fruity and drinkable, but with an underlying structure that is unusual in modern day Beaujolais.</i>	£ 26.50
SPAIN TEMPANILLO GARNACHA GRACIANO	RIOJA RESERVA Bodegas Muga, Rioja Alta <i>Smooth and delicate, but with all the power of a typical Rioja, with intense blackcurrant and cherry fruit, fused with vanilla and Chocolate.</i>	£ 29.00
ROSÉ WINES		
USA ZINFANDEL	WHITE ZINFANDEL 'SELECT' ROSÉ Cutler Crest, California <i>A 'medium' rosé that still refreshing strawberry fruitiness with a gentle acidity to balance the natural sweetness.</i>	£ 16.95
FRANCE GRENACHE SYRAH	TERRASSES ROSE Vignerons Ardechois, Rhone <i>A delightful <u>dry</u> rosé with vibrant raspberry and ripe red cherry with a hint of spicy dark plum.</i>	£ 17.50
LEBANON SYRAH CINSAULT	MASSAYA CLASSIC ROSE Massaya, Bekaa Valley <i>From 'perfect' vineyards and using winemakers from Chateauneuf-du-Pape, this is a delightful, exotic rosé of the very highest quality. Strawberry and spicy red currant flavours burst onto the palate.</i>	£ 23.50

Why not treat yourself and stay overnight after your party?

Special Christmas Party Accommodation Prices:

<i>Single Occupancy, Double Room</i>	<i>£85.00 per night</i>
<i>Standard Double Room</i>	<i>£99.00 per night</i>
<i>Superior Double / Twin Room</i>	<i>£109.00 per night</i>

Prices are inclusive of full English breakfast & VAT.

These rates are available 1st – 23rd December 2011

to any guest attending a Christmas Party,

Telephone 01935 813463 to reserve your accommodation.