



# The Bird in Hand

## **Festive Party Menu**

*£32.95 for 2 courses £39.95 for 3 courses*

### **Starters**

#### **Roasted Tomato & Pepper Soup**

*finished with fresh basil oil*

#### **Prawn & Avocado Salad**

*fresh prawns dressed with Thousand Island dressing*

#### **Duck Liver Pate**

*served with festive plum chutney & French baguette*

#### **Creamy Stilton & Port Mushrooms**

*mushrooms cooked in a creamy port wine sauce topped with a Stilton cheese*

#### **Upton Smoked Trout, Rocket and Potato Salad**

*horseradish cream & lemon*

### **Mains**

#### **Christmas Turkey Breast**

*pan fried turkey escalope with a pork, cranberry and chestnut stuffing, roasted parsnip & a rich festive gravy*

#### **Pan-fried Corn fed Chicken**

*a plump supreme of chicken coated in a sauce of wild mushrooms, sherry & double cream*

#### **Braised Blade of Cotswold Beef**

*served with confit shallots, roasted carrot, carrot puree & a rich red wine sauce*

#### **Pan fried Fillet of seabass**

*served with gratin potatoes, courgettes & a saffron & vermouth cream sauce*

#### **Local Estate Venison Pie**

*slowly braised with root vegetables and a rich red wine sauce*

#### **Butternut, Spinach, walnut & Redcurrant parcel**

*filo pastry parcel with a rich tomato sauce*

*All main courses will be served with accompaniments*

### **Desserts**

#### **Traditional Christmas Pudding**

*served with lashings of brandy sauce*

#### **Vanilla Cheesecake**

*with mulled winter berries & fresh whipped cream*

#### **Chocolate & Hazelnut Torte**

*served with black cherry sauce & whipped cream*

#### **Rich Fruit Sticky Toffee Pudding**

*served with hot fudge sauce & whipped cream*

#### **Mixed Cheeses**

*with biscuits & chutney*

**Freshly Brewed Filter Coffee or Tea, served with Mince Pies £3.90**

*This menu is served every lunch and evening (excluding Sundays) from Monday 2nd December to Monday 23rd December. A non-refundable deposit of £10.00 per person is required to confirm your reservation.*

Please write in the names of all party members in the left hand column, please ask if you need more forms.

Mark each course choice by placing a cross or tick in the relevant box opposite the guests name.

All menu selections need to arrive to us at least 7 days prior to your party

Should you have any queries, please don't hesitate to contact us

Name of Party	
Name of Organiser	
Contact Number	
Contact Email	
Date of Party	
Time of Party	
Number of Guests	

Name of Guest	Soup	Avocado	Duck Pate	Mushrooms	Trout		Turkey	Chicken	Beef	Seabass	Venison Pie	Butt Parcel	Christmas Pud	Cheese Cake	Choc torte	Sticky toff	Cheese/Bisc
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