Chalfont St Giles Garden Association Christmas Party

Venue The White Hart Chalfont St Giles

Date Thursday 8th December 2022 Time 7.00 pm

2 course set menu £28.00 3 course set menu £30.00

**STARTERS**

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| Winter Warming Vegetable & Barley Cassoulet (ve) courgette ribbons, sourdough shard  | A |
| Baked Le Rond Fondue (ve) rosemary, pomegranate, sourdough slices, crudités, seeds  | B |
| Romesco Prawns† (n) pan-fried in garlic butter, sourdough shards  | C |
| Chicken, Pancetta & Cranberry Terrine fig & pear chutney, toasted sourdough, whipped butter | D |
| Hot Honey & Rosemary Halloumi Fries (v) sticky fig, pomegranate | E |

**MAINS**

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| Hand-Carved Roast Turkey apricot, apple & sausage meat crown, goose fat roast potatoes, Yorkshire pudding, maple-glazed roast roots, sprouts, turkey gravy  | J |
| Festive Hand-Pressed Beef Burger maple-bacon, Brie, sausage meat stuffing, root vegetable fries, spicy cranberry sauce  | K |
| Prosciutto-Wrapped Cod Loin† roasted sprouts, roast baby potatoes, tender stem broccoli, cockle hollandaise  | L |
| Slow-Cooked Beef Cheek roasted sprouts, mash, maple-glazed roast roots, caramelised onion & ale jus | M |
| Stuffed Roasted Butternut Squash (v) (n) lentil & vegetable stuffing, Romesco sauce, roasted sprouts, maple-glazed roast roots  | N |
| Slow-Roasted Celeriac Parcel (ve) (n) courgette ribbon, hasselback potatoes, sprouts, maple-glazed roast roots, tender stem broccoli, Romesco sauce | O |

**PUDDINGS**

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| Christmas Pudding (v) with brandy sauce  | W |
| Burnt Orange & Rum Basque Baked Cheesecake (v) whipped cream, toffee sauce  | X |
| Chocolate & Orange Tart (ve) maple syrup  | Y |
| Mince Pie Ice Cream Sundae (v) mince pie, brandy butter ice cream, salted caramel sauce, whipped cream, pomegranate, shortbread fingers  | Z |

(v) Suitable for vegetarians. (ve) Suitable for vegans. (n) Dish contains nuts. †Fish dishes may contain bones and/or shell.