



# Gate House Christmas Party Menu

## To begin with

(v) Chef's choice Homemade seasonal soup, served with warm crusty bread

(v) Whole baked mini Camembert, served with apple sauce and warm crusty bread

Beef Empanadas, a pastry turnover filled with seasoned ground beef served with a tomato salsa and mixed leaf

Battered Prawn Kebabs served with a sweet chilli dip and mixed leaf

## Main Courses

Traditional roast local turkey with all the trimmings; roast & boiled potatoes, stuffing, pigs in blankets & fresh local seasonal vegetables

(v) Mushroom, cranberry, hazelnut & brie Wellington with either fresh vegetables or mixed salad

Pork Loin in an Apple and Cider Gravy. A large boneless loin of Pork, braised in Cider gravy with roast & boiled potatoes and fresh local seasonal vegetables

Salmon Fillet in a tomato, Champagne and Asparagus sauce, served with fresh local seasonal vegetables or mixed salad

## Desserts

Traditional Christmas pudding with lashings of hot brandy sauce

Elizabethan Tart: Individual sweet pastry tart filled with Mincemeat and Apple slices served with oodles of dairy custard

Hazelnut and Honey Parfait, an iced dessert of creamy mousse with chopped hazelnuts

Sherry Trifle, individual portion of Sherry soaked sponge, raspberry compote with roasted flaked almonds

Pot au Chocolat : Very indulgent dark Belgian Chocolate with Welsh double cream

(v) Denotes vegetarian option

Three Courses £19.50

Two Courses £15.50  
(either starter or dessert)

Party Bookings Only

Contact Us

Email: [info@the-gate-house.com](mailto:info@the-gate-house.com)

Tel: 01600 713890

Party nights available with Band & Buffet or Disco and Buffet, please enquire.

Book early to reserve preferred date