

Bird in Hand Winter Party Menu 2017



Nibbles, 3 courses, coffee & mince pies £33

Homemade sourdough bread with basil & almond pesto, houmous & Sicilian green olives

A SELECTION OF SHARING DISHES

V GF Courgette shoestring chips

GF Potato salad *New potatoes in herby mayo with red onion*

V DF Houmous dip *Sardinian music paper bread*

V GF Grilled halloumi cheese *Honey, cracked black pepper & olive oil*

GF DF Fresh large prawns *Parmesan tempura with red pepper ketchup*

GF DF Grilled mackerel *Pickled with sweet 'n' sour saffron marinade*

Rabbit pate *Poached in olive oil & creamed with butter & dry sherry*

Carl Woods' chipolata sausages *Cooked in beef dripping*

Mains

Turkey breast filled with pork & chestnut stuffing & wrapped in smoked bacon

Brussels sprouts with hazelnuts in butter

honey roasted parsnips and carrots

pigs in blankets, roast tatties, turkey gravy, cranberry & bread sauces

V Roasted squash risotto with sage, chilli & amaretti crumb

GF Pan roasted sea bream fillet

Pan-fried potato & courgette spiked with marjoram & a rich shellfish bisque

GF Grilled aged Herefordshire Black Angus Beef fillet 8oz *(£5.00 supplement)*

A selection of winter greens, thrice cooked beef dripping chips & cracked peppercorn sauce

Venison, partridge & pheasant game pie with butter short crust pastry top

Roasted winter root veg & our mixed green vegetables

Puddings

Christmas Pud with brandy butter & white sauce

V Panettone bread and butter pudding

V GF Chocolate & almond brownie with milk ice cream

V GF Winter sundae

meringue, dates, caramel, caramelized hazelnuts, milk ice cream & cream

Waterloo

An artisan semi soft unpasteurised cows' milk cheese from Riseley with quince & crackers

Coffee and mince pies to follow

This menu is available from 23rd November to 23rd December. Minimum of 6 guests.

A deposit of £15 per person is required to confirm the booking

with a pre-order of main courses and puddings required at least 2 weeks before party.

A 10% discretionary service charge applies. Price includes VAT. Menu subject to change due to market availability.

Bird in Hand Winter Party Menu 2017



Nibbles, 2 courses, coffee & mince pies £27

Homemade sourdough bread with basil & almond pesto, houmous & Sicilian green olives

A SELECTION OF SHARING DISHES

V GF Courgette shoestring chips

GF Potato salad *New potatoes in herby mayo with red onion*

V DF Houmous dip *Sardinian music paper bread*

V GF Grilled halloumi cheese *Honey, cracked black pepper & olive oil*

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