

The Old Alley @ The Maltsters Arms

Christmas Party Menu

STARTERS

A sweet and savoury salad of fresh melon and prosciutto di Parma, finished with sharp Gouda.

Country-style pâté accompanied by tomato and garlic chutney, served with melba toast.

Puff pastry tartlets topped with baked garlic mushrooms, served alongside a peppery wild rocket salad.

Warm sourdough, served with a selection of marinated olives and a dipping bowl of extra virgin olive oil and aged balsamic.

MAIN COURSE

Succulent roast Turkey, carved and served with apricot and sage stuffing. Accompanied by crispy beef-dripping roast potatoes, sweet honey-roasted parsnips, seasonal greens, and a rich, savoury gravy.

A tender seabass fillet, baked in foil to retain its natural flavour, served with samphire, buttered new potatoes, and lightly wilted cabbage.

Succulent, slow-braised belly of pork with creamy colcannon, fresh green vegetables, glazed roasted carrots, and a rich port wine reduction.

Tender potato gnocchi tossed with sweet, roasted seasonal vegetables and a sharp, creamy blue cheese sauce.

DESSERTS

A rich and festive Christmas pudding, served with a spiced winter berry compote and a classic brandy sauce.

Rich and creamy vanilla cheesecake, swirled with a black cherry compote and finished with crisp chocolate curls.

Warm chocolate brownie, homemade salted caramel sauce and a scoop of clotted cream.

2 COURSE £29.50 3 COURSE £35

PLEASE COMPLETE THE ORDER FORM BELOW, & RETURN NO LATER
THAN 1 WEEK BEFORE YOUR BOOKING DATE.

A £10 NON-REFUNDABLE DEPOSIT PER PERSON IS REQUIRED TO
SECURE YOUR BOOKING.

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