

CHRISTMAS PARTY MENU

STARTERS

Parsnip, apple and rosemary soup
with warm focaccia bread

Chicken liver and wild mushroom pâté with
Secretts' leaves, onion jam and toasted crostini

Caramelised shallot and goat's cheese tart with
oven dried tomatoes, Secretts' mixed leaves
and balsamic dressing

Salmon and smoked trout rilette with horseradish
cream cheese and cucumber and fennel salad

MAINS

Roast English turkey with chestnut stuffing,
herb roasted potatoes, pigs in blankets, bread
sauce and turkey gravy

Chestnut mushroom, puy lentil and celeriac pie
with sweet potato mash, winter greens and
thyme and cranberry jus

Herb baked fillet of cod with smoked haddock,
potato and leek chowder, Secretts' baby
watercress and Gruyère cheese

Braised feather blade of Surrey beef, duck fat
roasted potatoes and red wine and rosemary jus

All dishes are served with roasted winter vegetables

DESSERTS

Christmas pudding with homemade
brandy custard

Almond and raspberry crème brûlée
with vanilla shortbread

Dark and white chocolate delice with roasted figs
and vanilla bean ice cream

2 course lunch £23.95, 3 course lunch £28.95
3 course dinner £29.95



NEW YEAR'S EVE MENU

STARTERS

Roasted tomato, red pepper and Parmesan soup,
with focaccia bread and basil pesto

Salmon and smoked trout rilette, with horseradish
cream cheese and cucumber and fennel salad

Caramelised shallot and goat's cheese tart tatin,
with tomatoes, Secretts' leaves
and balsamic dressing

Pan fried scallops with crispy black pudding, spiced
cauliflower puree and caper and dill dressing

Chicken liver, brandy and wild mushroom parfait,
with rocket salad and apple and date chutney

MAINS

Roast Gressingham duck breast, confit duck leg
sausage roll, with parsnip and potato puree, purple
kale and cranberry port jus

Surrey fillet steak with baked mushrooms,
dried tomatoes, triple cooked chips and
pink peppercorn and brandy sauce

Herb baked cod fillet with smoked haddock,
saffron potato and leek chowder and
Gruyère cheese crisps

Celeriac, chestnut mushroom and puy lentil
Wellington, with sweet potato mash, winter
vegetables and thyme and bay leaf jus

DESSERTS

Almond and raspberry crème brûlée
with vanilla shortbread

White and dark chocolate delice with
roasted figs and vanilla ice cream

Caramel panna cotta with sticky ginger cake
and spiced poached pear

Apple and hazelnut crumble with
clotted cream ice cream

LATER ON...

Selection of English cheeses, assorted biscuits
and apple and date chutney

£49.50