



TORR HOUSE

PARTY DINING MENU

TWO COURSE £27.50
THREE COURSES £34.50

TO START

CHARCUTERIE BOARD - TO SHARE
WARM BRIE FONDUE, CRANBERRY CHUTNEY, POACHERS PICKLE, BALSAMIC ONIONS, SELECTION OF MEATS & BREAD (SUITABLE FOR VG & GF)

MAIN COURSES

TURKEY, CRANBERRY & HONEY GLAZED HAM
SERVED WITH STUFFING, PIGS IN BLANKETS, CRANBERRY SAUCE, GRAVY & SEASONAL VEG(AVAILABLE GF)

ROAST BRITISH BEEF LUNCH
REAL RICH GRAVY, YORKSHIRE PUDDING AND TRIMMINGS (AVAILABLE GF)

TORR HOUSE PROPER FESTIVE PIE
FILLED WITH TURKEY, HAM & STUFFING. SERVED WITH SEASONAL VEG, PIGS IN BLANKETS, CRANBERRY SAUCE & GRAVY (VG OPTION AVAILABLE)

SALMON WELLINGTON
LOCALLY SOURCED SALMON WRAPPED IN FILO PASTRY. FENNEL, LEMON & CAPER CREAM SAUCE.

CAULIFLOWER & DOLCELATTE TIAN
ROAST CAULIFLOWER TOGETHER WITH SOFT ITALIAN CHEESE, SHALLOTS, TOPPED WITH A CHESTNUT & HERB CRUMB. SERVED WITH A FENNEL & WHITE WINE SAUCE (V)

SIDES

BEER BATTERED ONION RINGS (VG)- £4.5
HALLOUMI FRIES (V)- £5.5
CHUNKY CHIPS OR FRIES (VG & GF)- £5
BLOOMER WEDGES & BUTTER- £5
(AVAILABLE VG & GF)
MAC 'N' CHEESE (V)- £6.5
HERBY GARLIC SLICE (V AVAILABLE GF)- £3.50
CHEESY GARLIC SLICE (V)- £5

DESSERT

FERRERO ROCHE FONDANT
RICH CHOCOLATE FONDANT WITH MOLTEN CENTRE SURPRISE & ICE CREAM

BAILEYS CHEESECAKE
TOPPED WITH CHOCOLATE CURLS, AERO PIECES, SERVED WITH CHOCOLATE ORANGE ICE CREAM (GF)

TRADITIONAL CHRISTMAS PUDDING
SERVED WITH BRANDY SAUCE

CLASSIC CHRISTMAS TRIFLE
FRESH BERRIES & AMARETTI BISCUITS WITH CUSTARD & FRUIT COMPOTE (GF)