



THE

BOUNDARY HOUSE

METHLEY



CHRISTMAS PARTY MENU 2020

30TH NOVEMBER - 23RD DECEMBER

(NOT AVAILABLE ON SUNDAYS)

MINIMUM 8 - MAXIMUM 40

STARTERS

HONEY ROAST PARSNIP, APPLE & SAGE SOUP

HOUSE CURED JUNIPER & GIN SALMON, SHALLOT & BETROOT CHUTNEY, WALNUT & DILL SODA BREAD

HAM HOCK & PISTACHIO TERRINE, PORK CRACKLING WITH A FENNEL & APPLE SALAD

MINI BAKED CAMEMBERT, CRANBERRY & ORANGE CHUTNEY AND GARLIC TOASTS

MUSHROOM, WALNUT & TARRAGON PATE, PICKLED SHALLOTS, CORNICHONS & SOURDOUGH TOAST (VE)

MAIN COURSE

All served at the table with Roasted potatoes, pigs in blankets, house gravy and seasonal vegetables

TURKEY, STUFFING & BACON PARCEL, ROAST TURKEY CROWN PLUS ALL THE CHRISTMAS TRIMMINGS

SLOW BRAISED BEEF SHORT RIB WITH RED WINE, BACON, MUSHROOMS & CELERIAC AND POTATO MASH

CLASSIC POACHED FILLET OF SALMON, SAUCE BÉARNAISE AND GRILLED ASPARAGUS

MUSHROOM, CHEESE & CHESTNUT WELLINGTON (VE)

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

SHERRY TRIFLE

BAILEYS CRÈME BRULEE

SALTED CARAMEL TART WITH SALTED CARAMEL ICE CREAM

CHEESE AND BISCUITS

£32.50 PER HEAD FOR DINNER / £27.50 PER HEAD FOR LUNCH

TABLES ARE ALLOCATED 2½ HOURS

For more information email us on events@theboundaryhousemethley.co.uk

www.theboundaryhousemethley.co.uk | t: 01977 551101