



The JOCKEY bar

Christmas 2018 Party Menu

4th - 24th December (excluding Sundays) for parties of over eight persons

£29.95 per person
(3 courses only)

STARTERS

Roast Parsnip Soup
white truffle cream, parsnip crisps (V) (GF)

Feta & Cheddar Beignets
escalivada (V)

Pork & Chorizo Scotch Egg
spicy tomato & pepper chutney, aioli

Smoked Salmon Mousse
dill & citrus creme fraiche, salmon caviar (GF)

Chicken Liver Parfait
fig chutney, sliced fig loaf

MAIN COURSES

Pan Seared Fillet of Salmon
creamed pancetta and butter bean cassoulet, crispy leeks (GF)

Festive Chestnut, Stilton & Cranberry Strudel
glazed carrots & parsnips, cranberry & red onion marmalade, stilton cream (V)

The Jockey's Traditional Christmas Roast Turkey
duck fat roast potatoes, pigs in blankets, cranberry & sage stuffing, braised red cabbage, glazed carrots & parsnips, sprouts & caramelised chestnuts, roast turkey gravy

Braised Shank of Lamb
rustic parsnip mash, roast piccolo parsnips, smoked bacon & shallot reduction (GF)

Smoked Haddock
poached hen's egg, spinach, creamed potatoes, wholegrain mustard cream (GF)

'The Jockey Burger'
handmade steak burger, served in a brioche bun with baby gem lettuce, topped with smoked bacon & melting cheese served with our house 'slaw, red onion rings and skinny fries

10oz Sirloin Steak (£5 Supplement)
served with portobello mushroom, grilled vine tomatoes, red onion rings, watercress & hand cut, triple cooked chips
Add a Steak Sauce - Green Peppercorn & Brandy (GF) Creamy Stilton (GF) Red Wine jus (GF) Garlic butter (GF) **£2.50 each**

SIDE ORDERS - £3.50 each

Mixed House Salad (GF) (V) (Ve)	Red Onion Rings (V) (Ve)
Broccoli & Grilled Welsh Rarebit (V)	Hand Cut Chips (GF) (V) (Ve)
Sautéed Brussel Sprouts with Chestnuts & Pancetta (GF)	Skinny fries (GF) (V) (Ve)
Braised Red Cabbage (GF) (V) (Ve)	Sweet Potato fries (GF) (V) (Ve)
Beer Battered Red Onion rings (V) (Ve)	

DESSERTS

Bailey's Cheesecake
topped with mixed berry compote

Sticky Toffee Pudding
hot butterscotch sauce & organic vanilla ice cream (V)

The Jockey's Traditional Christmas Pudding
rum sauce

Refreshing Lemon Posset
plum compote, gingerbread (V)

Trio of Organic Ice Cream
gingerbread ice cream, vanilla & honeycomb ice cream, rhubarb & gin sorbet (V)

Best of British Cheeseboard
our handpicked selection of three of the finest british cheeses to include; cornish wild garlic yarg, blue monday & billie goats' cheese served with artisan crackers & oatcakes, spiced pear chutney and quince jelly (V)

(GF) Gluten Free (V) Vegetarian (Ve) Vegan

Please let us know if you have any dietary requirements or intolerances as many of our dishes can be adapted to meet specific dietary requirements
Pre orders: Please make all dietary requirements / allergens clear when submitting your pre-order, so that our chefs can prepare your meal appropriately.

PLEASE NOTE THAT A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL FOR PARTIES OVER EIGHT

