

Residents Evening At the Holly Tree Walberton

To Start

Roasted winter vegetable soup with parsnip and carrot crisps, rustic bread
Leek and grain mustard scotch egg, black pudding crumb and mustard mayonnaise
Smoked mackerel pate, horseradish crème fraiche and ciabatta bruschetta

To Follow

Chargrilled breast of chicken served with stilton pan haggerty, thyme roasted carrots,
charred spring onions and finished with a café au laite sauce
Pulled pork roulade cooked for 12 hours in cider, bitter sweet red cabbage, roasted
garlic new potatoes and finished with a sultana and cider jus
Rosemary roasted cod, crushed new potatoes and spring onion, buttered spinach and
finished petit ratatouille dressing
Butternut risotto with crumbled feta, toasted almond and finished with olive oil and
rocket (V)

To Finish

Sticky toffee pudding with butterscotch sauce and clotted cream ice cream
Roasted peach and crème Chantilly pavlova and raspberry coulis
Individual chocolate tart with caramel ice cream and shard
Cheese and biscuits, chutney and celery - £2.00 supplement

£20.00 Per Person

House wine only £12.50 per bottle

Please book early to avoid disappointment