



***Dusty Miller Festive party menu 2017***

***Starters***

**Scottish Oak Smoked Salmon** lightly pickled cucumber,  
horseradish crème fraiche & watercress

**Parsnip Soup** Spiced parsnip & lentil soup with chilli oil

**Rosary Goats Cheese** fig & walnut salad

**Farmhouse Pork Terrine**, green tomato chutney & Mayfield's Farm toast

***Mains***

**Hertfordshire Free Range Roast Turkey**

pigs in blanket, roast pots, Yorkshire pudding, buttered carrots & sprouts

**8oz Simental Sirloin Steak \***

seasoned skinny fries and roasted cherry tomatoes on the vine (£6 supp\*)

**Pan Fried Scottish Salmon Fillet**

chana masala chickpea potato stew

**Hand Rolled Gnocchi**

cauliflower, hazelnuts & baby spinach

***Puddings***

**Williams Poached Pear** Just Dawlicious cinnamon ice cream, chocolate sauce

**Salted Caramel Panna Cotta** pistachio crumb

**Suffolk Christmas Pudding** brandy cream

**Mini Chocolate Mousse** salted caramel and single espresso

**£26 \* – per person**

**Friday & Saturday night £33 \***

**10% discretionary gratuity will be added. All tips are distributed equally to all staff on duty**

**£10 non-refundable deposit payable to confirm booking**

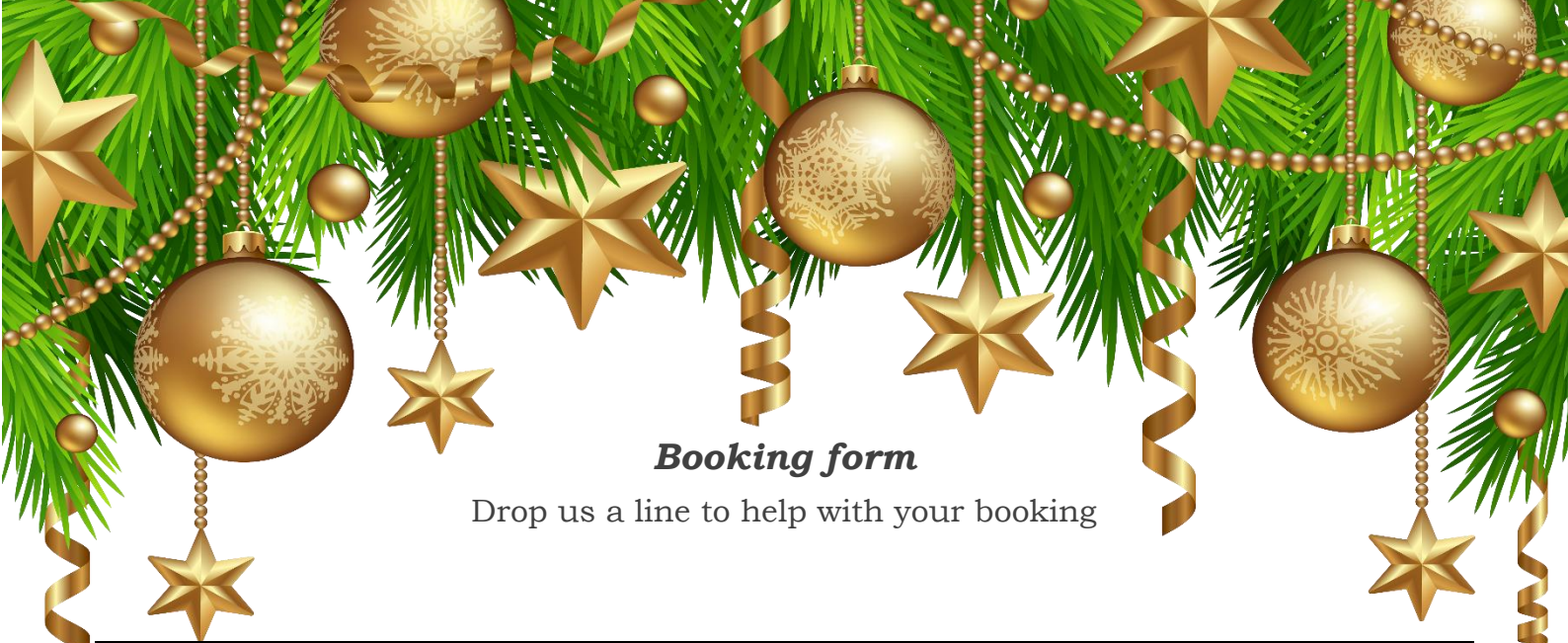
Feeling indulgent add a cheese board course to share – from £8.50

Available to any pre-booked table 21st November to 31 January

**We Source Locally Where We Can**

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**Meat & Poultry**, Bridget B's, Sacombe Farm, Nr Hertford; **EGGS**, East End Farm, Roydon; **SAUSAGES** are made by Jason and Danny at The Churchgate Sausage Shop; Amwell Farm supply our **FRUIT** and **VEGETABLES**; **BREAD** is baked by Mayfield Farm Bakery. Our **FISH** and **SEAFOOD** is supplied by Stickleback in Welham Green, Rapeseed oil by Duchess farms, Sawbridgeworth; **Dawlicious Ice Cream**, made by Claire herself on the family run farm in Hertford Heath.



### Booking form

Drop us a line to help with your booking

Name of booking: Contact number: Number in party: Adults ..... Children.....	Preferred Date & time: Alternative Date & time:
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Pre-order your prosecco £27 per bottle  Enter amount in box below  Bel Star <input type="checkbox"/>  Bel Star Rose <input type="checkbox"/>  <b>Guest name</b>	<i>Terrine</i>	<i>Smoked salmon</i>	<i>Parsnip soup</i>	<i>Goats cheese salad</i>	<i>Roast turkey</i>	<i>Sirloin steak (plus cooking)</i>	<i>Salmon Fillet</i>	<i>Potato dumplings</i>	<i>Poached pear</i>	<i>Panna cotta</i>	<i>Christmas pud</i>	<i>Mini chocolate mousse</i>
<b>Total</b>												

Please fill in your pre-order above, if children options are required we will be in touch to let you know the options.  
 Please also let us know of any dietary requirements and will be  
 A deposit of £10 per person is payable within 2 weeks of a provisional booking being made. We are unable to guarantee your booking with this. Please send us in your pre-order 2 weeks before your booking date.