

THE DAFFODIL



Party Menu

THE DAFFODIL

Party Menu 5.30 - 10pm

Starters

★ Roast Parsnip & Apple Soup	Freshly baked homemade bloomer V G
Chicken, Pork & Cranberry Terrine	Red currant jelly, toasted homemade bloomer SD G E
Twice Baked Double Gloucester Soufflé	Fresh chives, truffle oil V D E G SD
Smoked Salmon & Crayfish Salad	Chicory, fennel, avocado, horseradish cocktail sauce C E SD

Mains

★ Beef Bourguignon	Seasonal greens, roast vegetables, creamy mash, red wine sauce D SD
Pan Fried Fillet of Sea Bass	Spinach, new potatoes, capers, brown shrimps, lemon and parsley F C D SD
Mushroom & Squash Wellington	Seasonal greens, roast vegetables, vegetarian gravy V E G
★ Roast Breast & Leg of Turkey	Sage and onion stuffing, seasonal vegetables, traditional trimmings SD D E G

Puddings

★ Christmas Pudding	Brandy and orange custard C SD N E D
Praline & Cranberry Bombe	Warm chocolate sauce V E D N
Warm Chocolate Brownie	Marshmallow, honeycomb, vanilla ice cream D E G N V
★ Artisan Cheeses	Celery, grapes, fruit chutney and biscuits C D SD £7.95 supplement

£37.50^{PP}

including a glass of Champagne

C crustaceans CE celery D dairy E eggs F fish P peanuts G gluten L lupin N nuts MO molluscs MU mustard
S soya SD sulphur dioxide SE sesame seeds V vegetarian VG vegan GR garlic

Please email eat@thedaffodil.com or call 01242 700055 with your booking. You can also make an appointment to drop by in person. When making your booking, a NON-REFUNDABLE DEPOSIT of £10.00 per head is required. Payment is to be made by credit/ debit card. Please do not post any cash, as we are unable to accept any responsibility for this. Cash is acceptable if you bring it in person to us. The balance of the payment should be paid in full, at least 21 days before the date of your booking. NB: The balance of the payment will only be refunded if notification of cancellation is received at least 14 days before the booking time and date. Please be aware that the price includes a 10% service charge.