



CHRISTMAS PARTY

M · E · N · U

£35

ON ARRIVAL

COMPLIMENTARY GLASS OF FIZZ

TO START

PARSNIP SOUP
Coriander cream fraiche (V, D, G)

SOUFFLÉ
Twice baked Double Gloucester, cheese and chive sauce, truffle oil (V, D, E, G)

SMOKED SALMON
Beetroot, orange, horseradish cream, citrus dressing (F, D)

HAM HOCK TERRINE
Piccalilli, mustard mayonnaise, sourdough toast (Mu, G, E, SD)

MAIN COURSE

SWEET POTATO & SPINACH CURRY
Chickpeas, coconut, steamed rice, crisp shallots (V, G)

SLOW COOKED PORK BELLY & CRACKLING
Winter vegetables, roast potatoes, apple ketchup, pork gravy (D, SD)

ROAST FREE RANGE TURKEY
Sage and onion stuffing, traditional trimmings (SD, D, E, G)

PAN FRIED FILLET OF SEA BASS
Steamed spinach, creamy mash, shrimp, parsley and caper butter (F, D, C)

DESSERTS

VANILLA PANNA COTTA
Chilled mulled wine and berry soup (D, SD)

HOME MADE CHRISTMAS PUDDING
Brandy sauce (G, SD, N, E, D)

WARM APPLE TART
Cranberry ice cream (G, D, E)

ARTISAN CHEESES
Celery, grapes, fruit chutney and biscuits (G, D, SD, Ce)



Please email eat@thedaffodil.com or call 01242 700055 with your booking. You can also 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 14 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 10 days before the booking time and date.

An optional 10% service charge will be added to your bill

ALLERGEN KEY

(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