



## Mixed Christmas Party Nights

4<sup>th</sup>, 12<sup>th</sup> & 19<sup>th</sup> December

***£30 per person to include:***

*Reception drink*

*3 course sit down – menu over leaf*

*Disco with DJ*

*Christmas decorations & crackers*

For further information or to make a reservations please call  
02392385389 or email [Caroline@ThePortHouse.org](mailto:Caroline@ThePortHouse.org)



@ The Port House

## Plated Christmas Menu

### Starters

Veloute of Butternut Squash Soup with Parmesan Cream & Lightly Spiced Pumpkin Seeds  
Terrine of Ham Hock, Parsley & Mustard with Cream Cheese & Chives served with a home-made Piccalilli Dressing  
Chicken Liver Parfait with Apple, Fig & Saffron Chutney & Freshly Baked Brioche

### Mains

Slow Braised Beef Feather Blade with Cauliflower Cheese Puree, Caramelized Shallot, Rosemary Cocotte Potatoes with Red Wine & Tarragon Sauce  
Pumpkin, Piquillo Pepper & Smoked Apple Cheddar Risotto with Parmesan Shavings & Rocket  
Ballantine of Turkey filled with an Apricot, Sage & Cranberry Seasoning, wrapped in Smoked Streaky Bacon with Fondant Potato & a Rich Turkey Jus

### *Served with*

*Bowls of Buttered Brussels Sprouts & Pancetta*

*Honey Glazed Carrots*

*Parmesan Parsnips*

### Desserts

Warm Chocolate Brownie with Christmas Spices & Dried Cranberry served with a Clementine Mascarpone Cream  
Vanilla Panna Cotta with Caramelized Pear, Almond Clusters & Mulled Wine Syrup\*  
Traditional Christmas Pudding served with Brandy Sauce  
Mince Pies & Coffee

\* contains nuts

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