

LOCH & QUAY

CHRISTCHURCH

Christmas party MENU

TO START



CONFIT GRESSINGHAM DUCK LEG BALLOTINE & SMOKED BREAST

*Pickled red cabbage, spiced plum
chutney, candied walnuts &
duck fat toast (N)*

PRAWN COCKTAIL

*Classic prawn cocktail,
Marie rose sauce & crusty bread*

CAULIFLOWER VELOUTÉ

*Cobnut crumble, chive oil
& crusty bread (V) (N)*

SMOKED SALMON CANNELLONI

*Nordic style beetroot and
potato salad & crouton (F)*

MAINS



ROAST TURKEY

*Roasted turkey crown, Duck fat roasted
potatoes, braised red cabbage, pigs
in blankets, roasted vegetables,
homemade gravy & all the trimmings (N)*

BLADE OF BEEF

*Braised blade of beef in chilli,
ginger & garlic sauce. Creamy mashed
potato and seasonal greens (GF)*

COD

*Herb crusted cod fillet, crushed new
potatoes with lemon & herbs, mussel
and clam white wine sauce (F)*

RISOTTO

*Beetroot & goats cheese risotto,
micro watercress, candied walnuts &
Parmesan shavings (V) (N) (GF)*

DESSERT



STICKY TOFFEE

*Warm sticky toffee pudding with toffee
sauce & stem ginger ice cream (N)*

CHOCOLATE & ORANGE

*Dark chocolate & clementine torte,
Honeycomb & raspberry ripple
ice cream (GF)*

CHRISTMAS PUDDING

*Steamed Christmas pudding, Brandy sauce
& salted caramel ice cream*

CHEESEBOARD

*Selection of local cheeses, crackers,
chutney & grapes*

POACHED PEAR

*Mulled wine poached pear, macerated
winter berries, honeycomb
& raspberry sorbet (VG)*

£30

3 courses / per person

Christmas party MENU

ORDER FORM

TO START	ORDER FORM	QUANTITY
CONFIT GRESSINGHAM DUCK LEG BALLOTINE <i>Pickled red cabbage, spiced plum chutney, candied walnuts & duck fat toast (N)</i>	<input type="text"/>	<input type="text"/>
SMOKED SALMON CANNELLONI <i>Nordic style beetroot and potato salad & crouton (F)</i>	<input type="text"/>	<input type="text"/>
CAULIFLOWER VELOUTÉ <i>Cobnut crumble, chive oil & crusty bread (V) (N)</i>	<input type="text"/>	<input type="text"/>
PRAWN COCKTAIL <i>Classic prawn cocktail, Marie rose sauce & crusty bread</i>	<input type="text"/>	<input type="text"/>
MAINS		
ROAST TURKEY <i>Roasted turkey crown, Duck fat roasted potatoes, braised red cabbage, pigs in blankets, roasted vegetables, homemade gravy & all the trimmings (N)</i>	<input type="text"/>	<input type="text"/>
BLADE OF BEEF <i>Braised blade of beef in chilli, ginger & garlic sauce. Creamy mashed potato and seasonal greens (GF)</i>	<input type="text"/>	<input type="text"/>
COD <i>Herb crusted cod fillet, crushed new potatoes with lemon & herbs, mussel and clam white wine sauce (F)</i>	<input type="text"/>	<input type="text"/>
RISOTTO <i>Beetroot & goats cheese risotto, micro watercress, candied walnuts & Parmesan shavings (V) (N) (GF)</i>	<input type="text"/>	<input type="text"/>
DESSERT		
STICKY TOFFEE <i>Warm sticky toffee pudding with toffee sauce & stem ginger ice cream (N)</i>	<input type="text"/>	<input type="text"/>
CHOCOLATE & ORANGE <i>Dark chocolate & clementine torte, Honeycomb & raspberry ripple ice cream (GF)</i>	<input type="text"/>	<input type="text"/>
CHRISTMAS PUDDING <i>Steamed Christmas pudding, Brandy sauce & salted caramel ice cream</i>	<input type="text"/>	<input type="text"/>
CHEESEBOARD <i>Selection of local cheeses, crackers, chutney & grapes</i>	<input type="text"/>	<input type="text"/>
POACHED PEAR <i>Mulled wine poached pear, macerated winter berries, honeycomb & raspberry sorbet (VG)</i>	<input type="text"/>	<input type="text"/>

CONTACT FORM

Surname

Name

E-mail Address

Telephone No.

BOOKING FORM (to be filled by Loch&Quay)

Booking Date

Booking Time

Amount Paid

Form of payment

GF – Gluten free | DF – Dairy free | V – Vegetarian | VG – Vegan | N – Contains nuts | F – Contains fish. While every care is taken we cannot guarantee any dish is 100% nut free. Fish may contain small bones. 10% service charge will be added for all parties over 8. A £10 per person deposit is required in advance along with a full pre-order of all food required and any food allergies in order to guarantee your table reservation. Menu available for parties of minimum 6 persons and over.