



TEXAS ROCKS CHRISTMAS PARTY MENU

FOR THE TABLE

MOONSHINE APERITIF

ASSORTMENT OF BREADS, BUTTERS & OLIVES

STARTERS

BREADED GARLIC MUSHROOMS, PARMESAN & MATURE CHEDDAR DIP,
PICKLES, MICRO GREEN SALAD.

BOURBON CURED GRAVLAX OF SALMON, CRAB & DILL BUTTER, TOASTED
CIABATTA & ORANGE SALAD.

BURNT ENDS, LOW AND SLOW BBQ BRISKET, APPLE & CELERIAC SLAW,
POMEGRANATE DRESSING.

COUNTRY TERRINE, BACON & APRICOT JAM, GRILLED FOCACCIA, MICRO GREENS.

MAIN COURSE

TRADITIONAL TURKEY, PIGS IN BLANKETS, STUFFING & YORKSHIRE PUDDING.

SAUNDERS ROASTED RUMP WITH RED WINE SAUCE & YORKSHIRE PUDDING.

GRILLED PLACE, BROWN CAPER BUTTER, LEEK FRICASSEE, LEMON VERBENA.

ROASTED ROOT VEGETABLE TART WITH CHICKPEAS, CHIMICHURRI.

DRESSED SALAD WITH FETA.

ALL SERVED WITH - ROAST CARROTS, PARSNIPS, ROAST POTATOES,

MEDLEY GREENS & ROASTED CAULIFLOWER CHEESE.