FESTIVE Buffet

STARTERS

Celeriac & Hazel Nut Soup
Crusty Bread And Butter

Ham Hock & Pea Terrine
Melba Toast & Piccalilli

Breaded Garlic Mushroom
Garlic Aioli

Tail – On Coated King Prawns
Sweet Chilli Sauce

£19.95 per person | Choose any two.

MAINS

Butter Basted Turkey Crown Slices
Cranberry

Homemade Beef Stew
Creamy mash

Smoked Salmon Salad
Roasted walnuts, mixed peppers,
cherry tomatoes & beetroot dressing.

Five Bean Chilli
Basmati rice

SIDES

Goose Fat Roast Potatoes, Real Gravy

Mixed Buttery Greens & Honey Roasted Winter Roots

Pigs In A Blanket

Rosemary & Garlic Skin – On Fries

DESERTS

Profiterole with chocolate sauce

Christmas pudding with brandy custard

Mince pies

FESTIVE FINGER FOOD BUFFET MENU

£15.95 per person | Minimum 20 people

Triangle Of White And Brown Turkey & Cranberry Sandwiches

Pigs In Blankets Skewers

Sage & Onion Stuffing Balls

Cocktail Sausage Rolls

Bacon & Chestnut Sprouts

Duck Spring Rolls Sweet Chilli Sauce

Prawn Cocktail Lettuce Cups

The Compasses Inn

Christmas Menu

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The Compasses Inn, Gomshall
50 Station Road, Gomshall, Guildford, GU5 9LA

CHRISTMAS Day

£84.95

STARTERS

Carrot & Coriander Soup (V) (VGN)
Toasted sourdough bread.

Sweet & Spicy Cauliflower Bites (V) (VGN)
Sweet chilli sauce & salad garnish.

Crispy Golden Chilli Prawns
Sticky chilli & lime glaze, and salad garnish.

Homemade Lamb Kofta
Mint yogurt & warm flat bread.

Chicken Liver & Spiced Plum Pate
Toasted bloomer bread, fig & apple chutney.

MAINS

Festive Roast Turkey
Herb-buttered roast turkey traditional sausage & apricot stuffing, duck fat garlic & rosemary marinated roast potatoes, seasonal veg, rich homemade gravy & a golden yorkshire pudding.

Creamy Cranberry, Brie & Crispy Pancetta Pasta
Rich brie cream sauce, crispy pancetta, sweet cranberries, parmesan & fresh herbs.

Slow Cooked Lamb Shank
Creamy spring onion mash potato & buttery green beans & mint sauce.

Mediterranean Vegetable Tart (V) (VGN)
Creamy mash, sautéed greens & a veggie gravy.

Beetroot & Butternut Squash Wellington (V) (VGN)
Garlic & rosemary roast potatoes, sautéed greens & veggie gravy.

Chicken & Mushroom Pie
Creamy mash potatoes, braised red cabbage & red wine gravy.

DESSERTS

Warm Chocolate Pudding
Warm brandy custard.

White Chocolate & Raspberry Cheesecake
Vanilla ice cream.

Apple & Mixed Berries Crumble
Hot custard or ice cream.

Belgium Chocolate Waffle
Honeycomb ice cream, chocolate sauce.

CheeseBoard
Mature cheddar cheese, stilton blue cheese, brie, celery sticks, grapes, pickles, crackers.

FESTIVE Food

2 Courses £26.95 | 3 Courses £30.95

STARTERS

Roasted Celeriac Soup (V) (VGN)
With warm ciabatta.

Golden Fried Brie (V)
In panko breadcrumbs, cranberry sauce & mixed salad.

Duck & Orange Liver Pâté
With melba toast & real ale chutney.

Pacific West Coconut-Coated Skewered Prawn
With sweet chilli sauce

Half Rack BBQ Ribs
With coleslaw, watercress and rocket salad.

MAINS

Roasted Turkey Breast
Bacon & chestnut sprouts, duck-fat roast potatoes, pigs-in-blankets, sausage & chestnut stuffing, yorkshire pudding, seasonal vegetables & homemade gravy.

Pan-Fried Sea Bass Fillet
With crushed new potatoes, asparagus & fish velouté sauce.

Chicken & Mushroom Stroganoff
With fusilli pasta.

Slow-Cooked Pork Chop
With apple mash & root vegetables, homemade gravy.

Butternut Squash, Chickpea, Sweet Potato & Red Pepper Wellington (V) (VGN)
With creamy mash & tender stem broccoli.

Striploin Of Beef
Roast potatoes, mixed vegetables, yorkshire pudding and homemade gravy

DESSERTS

Christmas Pudding
With warm brandy custard.

Tiramisu Cheesecake
With vanilla ice cream.

Bramley Apple Pie
With custard or ice cream.

Profiteroles
With Chocolate Sauce.

Cheeseboard
Selection of continental cheeses, crackers, grapes, celery & pickles.

(V) = Vegetarian | (VGN) = Vegan