



Christmas party menu

Monday to Thursday lunch, two courses £17.95

Monday to Thursday lunch, three courses £20.95

Monday to Thursday Dinner, two courses £19.95

Monday to Thursday Dinner, three courses £22.95

Friday & Saturday lunch, two courses £19.95

Friday & Saturday, three courses £22.95

Starters

Chicken Liver Parfait- wrapped in Pancetta

Smoked Salmon- served on a bed of mixed leaves with crusty bread

Prawn and Crayfish Cocktail- served with bloody-Mary sauce and crusty bread

Pan Fried King Prawns- served with a chilli sauce and garlic dressing (supplement 3.95)

Breaded Garlic Mushrooms- served with salad garnish and garlic mayonnaise dip

Mains

Traditional Roast - Free range Hertfordshire Turkey, served with all the favourites Live and Let Live trimmings

(8oz) Long Horn Sirloin Steak- (Locally sourced) served with hand cut chips, battered onion rings, grilled tomatoes and mushrooms(supplement £3.95)

Hunters Chicken(bacon and mozzarella chesse) in a Mushroom and Red wine sauce. Served with choice of potatoes.

Pan Fried Seabass- cooked with lemon and served with choice of potatoes and seasonal Veg

Wild Mushroom Stroganoff-made with creme fraiche and seasonal vegetables (V)

Onion and Beetroot Goats Cheese Tart- made with caramelised red onion and presented on a bed of mixed leaves and hand cut chips (V)

Desserts

Amaeretto and White Chocolate Chesse Cake

Traditional Christmas Pudding- served with Brandy sauce

live and let live Favourite Apple Crumble-served with cream or custard

Fruit of the Forest Pavlova

Limoncello Posset- served with homade shortbread biscuits

Live and Let Live Cheese board- served with house chutney and frozen grapes

