

FESTIVE FUNCTION MENU

£18.95

STARTERS

BROCCOLI AND CHEDDAR SOUP (v)

Served with Sourdough Bread and Butter

PORK, CHICKEN LIVER & WILD MUSHROOM TERRINE

Served with Multi Grain Farmhouse Toast
and an Apple, Date and Tamarind Chutney

BAKED MUSHROOMS (v)

Coated in a Creamy Pepper Sauce and
topped with Blue Cheese with Garlic Bread

PRAWN COCKTAIL (+)

Succulent Prawns in a Seafood Sauce, served on
Baby Gem Lettuce with Brown Bread and Butter

MAINS

ROAST TURKEY DINNER

Farm Assured Turkey Breast with Pig in Blanket
and Sage & Onion Stuffing

RUMP STEAK (£2 SUPPLEMENT)

8oz Rump Steak, seasoned and grilled to
your liking. Served with Béarnaise Sauce

CUMIN, BUTTERNUT AND LENTIL WELLINGTON (v)

Butternut Squash with Mixed Lentils in a
Filo Parcel topped with Tamarind Relish

SMOKED HADDOCK IN A CHEDDAR AND MUSTARD SAUCE (+)

Natural Smoked MSC™ Haddock in a West Country
Vintage Cheddar Cheese & Wholegrain Mustard Sauce

All mains served with Roast Potatoes, Mashed Potatoes, Red Cabbage, Carrots & Sprouts

DESSERTS

PROFITEROLES (v)

Cream Filled Profiteroles topped with
Chocolate and Salted Caramel Sauce

CHRISTMAS PUDDING (+) (v)

Individual Christmas Pudding served
with Brandy Butter Ice Cream

TREACLE TART (v)

Sweet and Sticky Treacle Tart
served warm with Vanilla Ice Cream

MINT CHOC SUNDAE (v)

Chocolate Brownie with Chocolate and Mint Choc
Ice Cream topped with Whipped Cream,
After Eight™ Mints and Cherry Sauce

FESTIVE FUNCTION MENU BOOKING FORM

Please indicate the total number of people for each meal in the boxes below*

Starters

Total no.

Broccoli and Cheddar Soup	
Chicken Liver & Wild Mushroom Terrine	
Baked Mushrooms	
Prawn Cocktail	

Mains

Total no.

Turkey Dinner	
Rump Steak	
Cumin, Butternut and Lentil Wellington	
Smoked Haddock in a Cheddar and Mustard Sauce	

Desserts

Total no.

Profiteroles	
Christmas Pudding	
Treacle Tart	
Mint Choc Sundae	

Name:

Tel no:

T&Cs: 1. The deposit is not refundable. 2. Bookings are valid for dining from this menu only. 3. Prices include VAT. 4. We reserve the right to refuse the sale of alcohol. 5. All alcoholic drinks are for the consumption of over 18's only. 6. We operate a Challenge 25 policy – anyone who appears to be 25 years old or younger will be asked to provide identification when purchasing or consuming alcohol on the premises. Anyone unable to provide identification will not be served. *Booking is restricted to a minimum of 15 people per booking.

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination. Full allergen information is available – please ask a member of the team. Our menu descriptors do not include all ingredients. Whilst we take care to preserve the integrity of our vegetarian, gluten and nut free products, we must advise that these are handled in a multi-use kitchen environment. All weights are approximate prior to cooking. Photography is for illustrative purposes only. Prices shown include VAT at the current rate. The scampi is made from more than one whole tail. (v) Suitable for vegetarians (-) Contains Alcohol (+) Small bones or shell maybe present.