

Christmas Menu

~ STARTERS ~

PORK & DUCK LIVER PORT PATE

Served with plum & apple chutney, a dressed salad, toasted baguette & salted butter.

HOMEMADE PARSNIP SOUP **VG**

Served with half a crusty Baguette. (Gluten free option available)

SMOKED SALMON

Sourdough toast, rocket, beetroot, salmon & dill crème fraîche.

COATED MINI BRIE BITES **V**

Three mini brie bites served with a dressed salad & cranberry sauce.

~ MAINS ~

ALL OUR MAINS ARE ARE SERVED WITH HONEY ROASTED CARROTS, PARSNIPS, BUTTERED SPROUTS, BROCCOLI, NEW POTATOES, & BRAISED RED CABBAGE,

TRADITIONAL ROAST TURKEY

accompanied with garlic & rosemary roast potatoes, buttered new potatoes, pigs in blankets, sausage sage & onion stuffing & gravy.

ROSEMARY & THYME SLOW BRAISED LAMB

Accompanied with garlic & rosemary roast potatoes, new potatoes, pigs in blankets, sausage sage & onion stuffing & gravy.

STUFFED

BUTTERNUT SQUASH **VG V**

Roasted butternut squash stuffed with mushroom & a festive cranberry glaze accompanied with garlic & rosemary roast potatoes .

PAN SEARED SEABASS **GF**

Served over a bed of New Potatoes, charred yellow peppers, chorizo, spinach, finished with lemon & parsley.

~ DESSERTS ~

CLASSIC CHRISTMAS PUDDING

Traditional Christmas pudding with juicy sultanas, cider and rum. Served with brandy sauce.

CHOCOLATE FONDANT

Melt in the middle chocolate fondant served warm Accompanied with Chantilly cream.

LUXURY YULE LOG

Luxury chocolate yule log, served with cream.

GINGERBREAD COOKIE DOUGH CHEESECAKE

A ginger biscuit based topped with ginger flavour cheesecake studded with gingerbread cookie dough.

BELGIAN CHOCOLATE &

RASPBERRY TORTE **VG**

Chocolate biscuit base flooded with a sumptuous Belgian dark chocolate and raspberry filling. Hand finished with chocolate biscuit crumb and a raspberry dusting served with vegan vanilla ice cream.

LEMON & RASPBERRY

SORBET **VG**

Refreshing sorbet accompanied with a strawberry compote & winter berries.



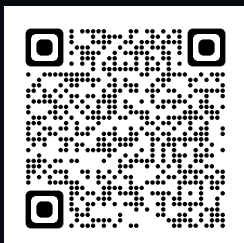
~ PACKAGES ~

	Two Course	Three course
BRONZE PACKAGE includes a decorated festive table with Christmas crackers.	£23.99	£27.99
SILVER PACKAGE Includes a decorated festive table with Christmas Crackers, mince Pies and a coffee service after dinner.	£27.99	£31.99
GOLD PACKAGE Includes a Buck's Fizz on arrival, decorated festive table with Christmas crackers, extra pigs in blankets, mince pies, coffee service and Irish cream after dinner.	£34.99	£38.99

~ LITE BITE PACKAGES ~

	Two Course	Three Course
BRONZE LITE BITE PACKAGE A smaller Main course portion for the smaller appetite, includes a decorated festive table with Christmas crackers.	£19.99	£23.99
LITE BITE SILVER PACKAGE A smaller Main course portion for the smaller appetite, Includes a decorated festive table with Christmas Crackers, mince Pies and a coffee service after dinner.	£23.99	27.99
LITE BITE GOLD PACKAGE A smaller Main course portion for the smaller appetite, Includes a Buck's Fizz on arrival, decorated festive table with Christmas crackers, extra pigs in blankets, mince pies, coffee service and Irish cream after dinner.	£30.99	£34.99

Book online



~ £5 DEPOSIT PER PERSON REQUIRED UPON BOOKING NON REFUNDABLE, ALL GUESTS IN A BOOKING MUST BE ON THE SAME PACKAGE FOR EXAMPLE IF ONE IS ON GOLD PACKAGE, ALL MUST BE ON GOLD PACKAGE, EACH GUEST CAN CHOOSE TWO OR THREE COURSES, PRE ORDERS MUST BE IN 14 DAYS BEFORE THE EVENT.~

USE THE QR CODE TO BOOK ONLINE, PLEASE LEAVE US A TELEPHONE NUMBER IF BOOKING ONLINE, SO WE CONTACT YOU REGARDING DEPOSITS & PRE ORDERS, ONLINE BOOKINGS WILL REQUIRE DEPOSITS PAID WITHIN 24 HOURS OF BOOKING.

YOU CAN ALSO POP IN AND BOOK WITH US, PLEASE BE AWARE WE CAN NOT ACCEPT BOOKINGS WITHOUT THE NECESSARY DEPOSITS FOR THE NUMBER OF GUESTS ATTENDING.

BOOKING CAN ALSO BE MADE OVER THE PHONE BEFORE MIDDAY.

VEGETARIAN V
 NON GLUTEN CONTAINING VG
 VEGAN VG