

CHRISTMAS MENU

2 COURSES £19.95
3 COURSES £27.95

Starters

Stilton and Bacon Croquettes

served with a redcurrant sauce

Smoked Mackerel Pâté

with an olive oil toasted croute and beetroot and horseradish chutney

Homemade Spiced Parsnip and Mango Chutney Soup (ve)

served with warm crusty bread

Cranberry, Asparagus and Brie Tartlet (v)

with homemade green pesto and rocket

Mains

Traditional Roast Turkey

served with crispy roast potatoes, honey glazed parsnips, pig in a blanket and stuffing balls, braised red cabbage, seasonal vegetables, rich homemade gravy

Festive Beef Burger

our chargrilled 8oz beef burger, topped with crispy bacon, creamy French brie, cranberry sauce, topped with a pig in blanket, served with garlic butter fries

Cranberry, Parsnip and Chestnut Lattice (ve)

light puff pastry lattice filled with sweet cranberries, parsnip and chestnuts, served with seasonal roast vegetables, braised red cabbage, and gravy

Pan-fried Salmon Fillet

with herby buttered new potatoes, garlic green beans, a poached egg and hollandaise sauce

Dessert

Traditional Christmas Pudding (v)

served with warm brandy sauce

Frutti di Bosco

pastry filled with patisserie cream topped with a layer of sponge, forest fruits and powdered sugar, served with vanilla ice cream

Apple Gyoza Dumplings

with cranberry jam, cinnamon crumble crumb and vanilla ice cream

Rhubarb and Ginger Chocolate Torte (GF, VE)

ginger crumb base with a rhubarb and chocolate filling, sprinkled with chocolate flakes and a dusting of raspberry powder. Served with vanilla vegan ice cream

Available from Monday 25th November – Saturday 4th January
(excluding Christmas day)

£10 deposit per person, pre-order required.

PRE-ORDER FORM

Name:

Date:

Time of Booking:

Telephone Number:

Email Address:

Deposit Amount Paid:

Total Number of Guests:

Location:

Starter	Amount	Allergies/Dietary Requirements
Stilton & Bacon Croquettes		
Smoked Mackerel Pâté		
Parsnip and Mango Chutney Soup (VE)		
Cranberry, Asparagus and Brie Tartlet (V)		
Mains		
Traditional Roast		
Festive Beef Burger		
Cranberry, Parsnip and Chestnut Lattice (VE)		
Pan-fried Salmon Fillet		
Desserts		
Traditional Christmas Pudding (V)		
Frutti di Bosco		
Apple Gyoza Dumplings		
Rhubarb and Ginger Chocolate Torte (GF, VE)		

Please note that deposits are non-refundable. Pre-orders must be received a minimum of 7 days in advance of booking. Cancellations within 24 hours will be charged the full meal cost.