

Christmas Menu



Starters

Traditional prawn cocktail

Grilled halloumi, avocado and pomegranate salad with honey & mustard dressing GF V

Loukaniko Greek pork sausage with tzatziki

Scottish smoked salmon with horseradish & dill mayo

Main Courses

Roast turkey, bacon and chipolata served with chestnut stuffing

Pan fried fillet of Hake with lemon & tarragon crumb GF

Medallions of venison fillet with Madeira wine GF

Baked tartlet with spinach, red onion and Feta on a chunky tomato and basil sauce GF V

Home crafted burger with cheddar, onions and gherkins served with skinny fries

Chunky vegetable chilli with sweet potato and chickpeas on turmeric rice GF VE

All main courses are served with seasonal vegetables & roast potatoes

Choice of pudding

£35 per head

A 10% service charge will be added for parties of six or more

Please inform us of your final numbers & menu choice four days before your function

Boxing Day Menu



Starters

Freshwater crayfish cocktail

Parma ham Feta cheese salad with Kalamata olives GF

Breadcrumbs goujons of plaice with homemade tartar

Loukaniko traditional Greek pork and coriander sausage with tzatziki

Fennel bhaji with coriander yoghurt

Main Courses

Roast tenderloin of pork with stuffing and crackling GF

Baked plaice fillet topped with spinach, tomato, cream & cheddar GF

Chicken leek and bacon pie GF

Rib eye steak chasseur GF

Roasted bell peppers filled with chessnut mushrooms and turmeric rice on a chunky tomato and basil sauce VE GF

Choice of pudding

Price £55 per head

A 10% service charge will be added

New Years Eve



Starters

Seared scallops on pan fried black pudding with mint pea puree

Feta fritters with chilli jam dressing GF V

Peeled scampi and king prawns sautéed in garlic butter

Pear, walnut, pomegranate and Dolcelatte salad with wholegrain dressing GF V

Main Courses

Fillet of beef wrapped in filo pastry topped with a mushroom duxelle and melted stilton

Baked monkfish medallions, wrapped in Parma ham served on a roasted red pepper sauce GF

Medallions of venison fillet with Madeira and wild mushroom jus GF

Rump of Lamb served with rich red wine and mint gravy GF

All main courses are served with mange tout, braised red cabbage, roasted baby corn and potato dauphinoise

Choice of pudding

or

Selection of three British cheeses with spiced local chutney

Price £60.00 per head

A 10% surcharge will be added