

Christmas Menu

Starters

Celeriac, Hazelnut & Truffle Soup freshly baked roll & butter (v) (can be vegan)

Prawn & Crayfish Cocktail with fresh wholemeal bread & butter

Chicken Liver & P.X Sherry Parfait homemade chutney & toast

Goats Cheese Bon Bons beetroot & orange salad, fig dressing (v)

Mains

Roast Bronze Turkey from Smiths Farm, Bushton served with chipolata wrapped in bacon, honey roast parsnips, sage & sausage stuffing & homemade gravy

Slow Roast Belly of Pork black pudding & apple croquette, crackling, red wine gravy

Pan Roasted Scottish Salmon wilted spinach, dill Sauce

Braised Blade of Wiltshire Beef roasted cherry tomatoes, brandy & wild mushroom sauce

Mushroom, Leek & Chestnut Wellington maple glazed parsnips, sage stuffing & gravy (can be vegan)

* * * All our dishes are accompanied with seasonal vegetables, roast potatoes * * *

Desserts

Luxury Christmas Pudding served with brandy sauce (can be vegan)

Raspberry & Basil Panna Cotta homemade shortbread biscuit

Banana Sticky Toffee Pudding served with butterscotch sauce & banana ice cream (v)

Rocky Road Cheesecake with birthday cake ice cream

2 Courses £29.95 Per Person 3 Courses £35.95 per person

Children's Menu also Available, Please Ask For Details



How To Book your Christmas Meal

We will be starting our Christmas menu on Thursday $23^{\rm rd}$ November 2023 Please telephone first to confirm availability of your required date and make a provisional booking, A non-refundable, non-transferable deposit of £10 per person for the Christmas Menu is required at the time of booking, this will secure your table and be deducted from your final bill. Then complete the appropriate booking form and return at least 14 days before your party date

If you wish to pay your deposit by credit/debit card, this can be done in person or over the phone when you make your booking..

Please complete the booking form below and return at least 14 days prior to your party.

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Date of Christmas Meal TimeE-mail									
Names									
Soup					Starters				
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Prawns & Crayfish Cocktail									
Parfait									
Goats Cheese Bon Bons									
Mains									
Turkey									
Slow Roast Pork Belly									
Scottish Salmon									
Braised Beef									
Mushroom & Chestnut Wellington									
Dessert									
Christmas Pudding									
Panna Cotta									
Banana Sticky Toffee Pudding									
Rocky Road Cheesecake									