

Christmas Party Menu

Available lunch & evenings from 25th November through to 2nd January
(Except Christmas Day)



Starters

Soup of the Day (GF)

Chef's homemade soup of the day, served with a chunk of baguette.

Breaded Brie

Full fat pasteurised brie wedges encapsulated in a lightly seasoned batter & enrobed in a light breadcrumb, served with a dressed salad garnish.

Duck Liver Pâté

Laced with gin & orange zest.
Served on a bed of dressed salad leaves & warm toast.

Prawn Cocktail

Succulent prawns in our seafood sauce, served on a bed of mixed salad leaves.

Main Courses

All served with roast & boiled potatoes & seasonal vegetables

Traditional Roast Turkey

Served with stuffing & sausage wrapped with bacon.

Roast Sirloin of Beef

Slices of roasted sirloin, served with a Yorkshire pudding.

Drunken Chicken (GF)

A chicken supreme stuffed with a Stilton mousse in a port wine sauce.

Salmon Hollandaise

A fillet of poached salmon smothered with a hollandaise sauce.

Pork Forestiere (G/F)

Two pork steaks in a rich creamy mushroom sauce.

Vegetarian dish of the day

(Choose on the day)

Desserts

Christmas Pudding

A traditional Christmas pudding, served with brandy sauce.

Naughty Chocolate Fudge Cake (GF)

Served warm with cream.

Toffee Honeycomb Cheesecake (GF)

Served with cream.

Sticky Toffee Pudding (GF)

Served with custard.

Coffee/Tea

With a mince pie.

£23.95 (children 12 & under £11.95)

A £5.00 per person deposit required at time of booking (non refundable)