

Christmas Menu

2 Courses £25.00 3 Courses £32.00

STARTERS

Smoked Duck Breast on an Orange & Pomegranate Salad (GF)
Cream of Tomato & Gin Soup (V)
Coarse Pate with Onion Chutney & Warm Toast
Prawn, Melon & Lychee Cocktail (GF)

MAINS

Roast Turkey with "All the Trimmings"

Baked Cod Wrapped in Parma Ham with a Tomato & Basil Garlic Sauce (GF)

Chestnut & Vegetable Nut Roast (V) (VE) (GF)

Slow Cooked Lamb Shoulder in a Red Wine & Mint Scented Gravy

All served with Roast & New Potatoes & Seasonal Vegetables

DESSERTS

Cheese (Cheddar, Stilton & Brie) & Biscuits
Bailey's Roulade with Cream (V)
Christmas Pudding with Brandy Sauce (V)
Strawberry & Prosecco Cheesecake with Cream (V)

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

Available for pre-booked parties from 1st - 23rd December 2023 (Excluding Sundays)

Available at Lunch & Dinner Lunch 12-2 Mon - Saturday Dinner 5.30 - 7.30 Mon - Saturday

BOOKING FORM



Date/Time:

Please ensure that you have a list of everyone's choices on arrival. A deposit of £10.00 per person is required at the time of booking. Pre-order required no later than 7 days before reservation.

Name of party:

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Contact:					Con	Contact lel:						
Guest Name	Smoked Duck Breast	Cream of Tomato Soup	Pate	Prawn Cocktail	Roast Turkey	Baked Cod	Nut Roast	Lamb Shoulder	Cheese & Biscuits	Bailey's Roulade	Christmas Pudding	Cheesecake

	Sub Total £:	Less Deposit £:	Balance to pay £:
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Please notify us of any dietary requirements when pre-ordering so we can do our best to accommodate your needs