

Christmas Party Menu

Served from 1st December 2021. Minimum booking of 4.

1 Course £20.95 per head | 2 Courses £25.95 per head

3 Courses £30.95 per head

Starters

Seasonal Soup of the Day

Served with speciality bread

Ham Hock Terrine

Served with Brioche toast & homemade chutney

Calamari

Served with garlic mayonnaise, coriander & cayenne pepper

Breaded Brie (v)

Served with redcurrant jelly

Mains

Traditional Roast Turkey

Served with pork, sage & onion stuffing, Yorkshire pudding, bacon & chipolata rolls

Pan-Fried Fillet of Salmon

Served with crushed new potatoes & sauce of the day

Rack of Lamb

Served with dauphinoise potatoes & cumberland or mint sauce

Mushroom Strudel (v)

Selection of Seasonal Vegetables and Potatoes

Desserts

Traditional Christmas Pudding Laced with Brandy & Orange

Served with a rich brandy sauce

Raspberry & White Chocolate Roulade

Tiramisu

Chocolate, Rum & Raisin Cheesecake

Selection of Cheese & Biscuits

With celery & grapes

Coffee, Mince Pies & Mints

Please advise of any allergies when booking.

Menu is Subject to Change.

Christmas Day Lunch Menu

£77.95 per head | £45.00 per child (under 12)

Kid's (Piglets) includes 2 scoops of ice cream

Home Brewed Mulled Wine & Rich Sweet Filled Mince Pies Served In The Bar

Starters

Homemade Red Pepper & Tomato Soup (v)

Served with speciality bread

King Prawns & Smoked Salmon Salad

Served with chunky avocado & brandy infused Marie Rose sauce

Homemade Pâté

Served with a red onion marmalade & brioche toast

Fig, Stilton & Parma Ham Salad

Served with crispy croutons and house dressing

Champagne Sorbet

Mains

Traditional Roast Turkey Breast

Served with garlic and cranberry stuffing, chipolata and bacon rolls, Yorkshire pudding, honey roasted parsnips, cranberry sauce and roast gravy

Roast Fillet of Beef with a Rich Madeira Sauce

Served with dauphinoise potatoes

Pan Fried Hake with Brown Shrimp

Served with crushed new potatoes & seafood bisque

Cajun Sweet Potato & Red Pepper Roulade (v)

Selection of Seasonal Vegetables and Potatoes

Desserts

Christmas Pudding infused with Brandy & Port

Served with winter cinnamon ice cream & brandy sauce

White Chocolate Blizzard Cheesecake

Chocolate Praline & Chestnut Torte

Raspberry, Redcurrant & Sherry Mousse

Selection of Luxury Ice Cream

Seasonal Assortment of Cheese served with Celery Sticks, Grapes & Biscuits

Coffee, Luxury Chocolates & Petit Fours

Includes a 6-course meal, mulled wine, mince pies, crackers and party poppers..

Please advise of any allergies when booking.

Menu is Subject to Change.