

Dine with us
this Christmas



Christmas Menu

CHRISTMAS MENU

Two Courses
£18.95

Three Courses
£24.00

STARTERS

Homemade Butternut Squash Soup
with a thyme cream and crispy bread - V/VGF option

Traditional Peas Cocktail
Roasted lemons, prawns, flame-roast trout garnished
with paprika & served with a head of lettuce - GF

Warm Breaded Bro
with a Cumberland Sauce - V

Smoked Duck Filet
Topped with clarified butter served
with fig sauce - GF option

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MAINS

All served with roasted root vegetables,
broad beans and roast potatoes

Pile of Christmas Pige
Roasted turkey & gammon with stuffing,
pig in blanket, seasonal vegetables and traditional
homemade gravy - GF

Homemade Smoked Brisket Pie
Smoked beef brisket in a rich red wine
in a shortcrust pastry pie

Grilled Barramundi
With a sage, herb-dressed tomato
and nutmeg cream - GF

Mushroom Wellington
Mushrooms, chestnuts, beefsteak and herbs
wrapped in puff pastry - V

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PUDDINGS

Traditional Christmas Pudding
with brandy sauce

New York Style Vanilla Cheesecake
with a warm berry compote - GF

Fruit Salad
Fruit and foam with festive ice cream - GF

Homemade Chocolate Torte
with a black cherry sauce

GF = Gluten Free V = Vegetarian

Booking Form

Party name _____

Email _____

Contact no. _____

Special request _____

No. of party _____ Total amount paid _____

Name <small>Please include names of children under 12 years of age</small>										
Soup										
Peas/Cocktail										
Bro										
Duck Filet										
Turkey										
Beef Pie										
Barramundi										
Wellington										
Christmas Pudd										
Cheesecake										
Fruit Salad										
Choc Torte										

Terms and conditions
A £200 per head non-refundable deposit is required to make the
booking. A 10% service charge will be added to Christmas table
bookings. Menu prices are per person they do include table
setting and service. Please check with staff for local allergen
information before you order. Menu options used to be in
availability 14 days prior to event.