

—■ CHRISTMAS MENU ■—

—■ 2 COURSE £21 - 3 COURSE £24.50 ■—

—■ STARTERS ■—

Homemade Spiced Roast Parsnip Soup

With coriander cream & crusty roll - V / GF option

Smoked Salmon & Prawn Tian

Lemon & capers aolio served on a bed of rocket - V / GF

Warm Breaded Brie

With a Cumberland Sauce - V

Maple & Cinnamon BBQ Chicken Wings

With a blue cheese dip

—■ MAINS ■—

Plate of Christmas Fayre

Roast turkey, pork & cranberry stuffing, pigs in blankets, roast potatoes, seasonal vegetables and traditional gravy -GF

Braised Shin of Beef

Roasted Root Vegetables, butter glazed sprouts & roast potatoes with a rich onion & red wine jus

Grilled Sea bass

Wilted spinach, buttery new potatoes and a zesty salsa verde topped with roasted cherry tomatoes - GF

Cajun spiced sweet potato roulade

New potatoes, roasted vegetables with vegan gravy - VEGAN

—■ PUDDINGS ■—

Xmas pudding

With brandy sauce

New York Cheesecake

Winter fruit compote - GF

Homemade Chocolate & Cranberry Brownie

with chocolate sauce and vanilla ice cream

Fruit Salad

Fresh cut fruits with hedgerow sorbet - GF - VEGAN



— ■■ SERVED CANAPÉS / BUFFET ■■ —

£19 Per Head (minimum 25 guests / maximum 45 guests)

Allow your guests to chat and mingle, in your own festive area served hot and cold festive canapés and desserts by our waiting staff. Pre-order a drinks selection or allow your guests to purchase from the bar.

Terms and Conditions

A £10 per head non-refundable (unless a lockdown is imposed) 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 setup and cracker. Please check with staff for food allergies/intolerances before you order. Menu options need to be in preferably 14 days prior to the booking.

— ■■ GF = Gluten Free - V = Vegetarian ■■ —

