

Christmas Party Menu 2018

2 Courses £18 (lunch only)

3 Courses £24

To Start...

Chicken Liver Pate - Apple chutney butter & toasted bread

Chefs Homemade Parsnip Soup - Artisan Roll (v)

Prawn, Avocado & Cucumber Cocktail - Marie Rose Sauce & Sliced Bread

Breaded Brie Wedges - Festive Cranberry Relish & Herb Salad (v)

Main Courses...

Butter Roasted Breast Of Turkey - Thyme & Garlic Roasted Potatoes, Seasonal Vegetables, Sausage Wrapped In Bacon & Our House Gravy

Braised Shin Of Beef Steak - Served With Red Onion Mash, Roasted Festive Vegetables & Gravy

Pan Fried Seabass Fillet - Pea & Spinach Potato Cake, Fresh Vegetables & Chive Cream Sauce

Walnut, Chestnut & Cranberry Nut Loaf - Served with Garlic & Thyme Roasted Potatoes, Seasonal Vegetables & Vegetarian Gravy (v)

For Dessert...

Traditional Christmas Pudding - Boozy Brandy Sauce

Warm Chocolate Sponge - melting chocolate sauce & vanilla ice cream

Festive Cheese Selection - Biscuits, Grapes & Spiced Apple Chutney

Lemon Tart - Strawberry Ice Cream & Crushed Meringue

All Tables must:

- Pay £5pp deposit to book the table
- Pre Order food and pay remaining balance 7 days before

All menu items and dishes are subject to change

