

CHRISTMAS MENU

2 COURSES - £26.95 / 3 COURSES - £28.95

Menu available from: 20th of November to the 30th of December (not on xmas eve & day)

STARTERS

Rustic Vegetable Soup

Pheasant and Armagnac Parfait

Crab and Avocado tian

Vegetarian Scotch Egg

MAINS

Traditional Roast Turkey
with sausage, cranberry & thyme stuffing, wrapped in parma ham

Slow Cooked Pork Belly
Creamy mash, caramelized apple and crackling

Smoked Haddock
Poached egg, spinach and wholegrain mustard sauce

Fillet Steak (£10 Supplement)
Wild mushroom and Brandy sauce

Cauliflower Steak
Rarebit, Kale and stilton sauce

Duck Breast
Parsnip puree and Cherry Sauce

ALL MAINS ARE SERVED WITH TRADITIONAL WINTER VEG, ROAST POTATOES & PIGS IN BLANKETS

DESSERTS

Pineapple Upside Down
Coconut Ice cream

Xmas Pudding
with Brandy Sauce

Rich Chocolate Fondant
with vanilla ice cream

Belgian Waffle
Berry compote & white chocolate ice cream

Cheese & Biscuits



£10 deposit p/p when booking, pre order to be in 10 days before the event, minimum of 4 people, 10% discretionary service charge will be added.

CHRISTMAS BOOKING FORM

GUEST NAME	STARTER	MAIN	DESSERT
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			

NAME:.....

DATE OF BOOKING:.....

DEPOSIT PAID (Non-Refundable): £..... Credit card Cash

We require a deposit of £10 per person upon booking

EMAIL:.....

TEL NUMBER:..... **SIGNED:**.....

£10 deposit p/p when booking, pre order to be in 10 days before the event, minimum of 4 people,
10% discretionary service charge will be added.