

CHRISTMAS PARTY MENU

Preorder required 3 weeks + in advance £12.50 non refundable deposit at time of reservation
Balance due 2 weeks prior to reservation.

3 COURSES £25.99 2 COURSES. £22.99

STARTERS

Traditional Prawn Cocktail

Fresh atlantic prawns on a bed of iceberg lettuce smothered in marie rose sauce topped with a lemon wedge. Served with granary bread & butter.

Festive Figs

Served with feta on a bed of rocket leaves then garnished with walnuts & orange.

Pan Fried Scallops

Seasoned with lime & coriander.

Roasted Vegetable & Stilton Soup

Served with granary bread.

Course Pâté

Pork Pâté, Served with Melba Toast

MAIN COURSE

Traditional Roast Turkey

Served with pigs in blankets, chestnut stuffing, brussels sprouts, honey glazed parsnips, spiced carrots, roast & mashed potatoes, yorkshire pudding, rich gravy & cranberry sauce.

Baked Salmon

With A cranberry, parsley & nut crust. Served on a bed of wilted spinach, dauphinoise potatoes & fine green beans.

Honey Glazed Gammon

Served with braised chestnuts, apples, brussels sprouts, carrots, glazed parsnips, mashed & roast potatoes.

Cranberry & Chestnut Roast

Served with brussels sprouts, honey glazed parsnips, carrots, roast & mashed potatoes, yorkshire pudding, rich gravy, cranberry sauce.

DESSERTS

Christmas Pudding

Served with brandy sauce.

Mince Pies

Served with spiced rum custard

Festive Cheesecake

