



Christmas Party Menu

Available by prior booking and pre-order from
26th November 2018 to 6th January 2019, 12pm to 9pm
(excludes Sundays, Christmas and Boxing Day, New Year's Eve and Day)

Monday - Thursdays: 3 courses £21 per guest | 2 courses £18 per guest
Friday & Saturdays: 3 courses £23 per guest | 2 courses £19.50 per guest*

To Start

Parsnip and Cauliflower Soup with a crusty roll and butter v gf

Ham Hock Terrine with pickled vegetables and warm bread

Baked Stuffed Mushroom with blue cheese v

Rocket, Feta and Walnut Salad tossed with a balsamic oil v


To Follow

Traditional Roast Turkey
with a chestnut and sage stuffing, pig in blanket and cranberry sauce gf

Braised Leg of Lamb with rosemary and red wine sauce gf

Pan Seared Hake Fillet on Roasted Vegetables
with chive and white wine cream sauce and a red pepper oil gf

Roasted Bell Pepper
filled with couscous, courgettes and mozzarella v gf



*Main courses are all accompanied by gratin potatoes, roast potatoes
and fresh, seasonal vegetables*

To Finish

Chef's Own Christmas Pudding with a brandy sauce v gf

Winter Berry Cheesecake with cream v gf

Glazed Lemon Tart with lemon sorbet v

Cheese and Biscuits
selection of English cheese with celery, grapes and tomato chutney v gf

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Tea or Coffee with Mince Pies to finish

*Prices are for the meal only and exclude our entertainment events, which are priced separately

