

CHRISTMAS MENU

Starters

Mushroom Millefeuille (v) - puff pastry circles topped with Mushroom pate and Mushrooms pan fried in a creamy Madeira sauce.

Seafood Cocktail - Prawns, Smoked Salmon and Crab Meat in a Seafood dressing, with mixed leaves.

Curried Parsnip Soup (v) - served with rustic bread and butter.

Pate and Melba Toast - smooth Chicken Liver Pate served with crispy Melba Toast.

Warm Chicken Caesar Salad - chargrilled Chicken and Bacon on mixed salad with Croutons, Parmesan shavings and Caesar dressing.



Mains

(all served with fresh Vegetables)

Traditional Roast Turkey - served with Stuffing and Roast Potatoes, Pigs in Blankets and Gravy.

Mulled Wine Marinated Steak Medallions - Pan fried and served with a rich Wine sauce and Dauphinois Potatoes.

Winter Vegetable and Smoked Applewood Pie (v) - served with Roast Potatoes.

Lemon and Dijon Mustard Baked Salmon – served with Dauphinois Potatoes.

Pork Wellington – Fillet of Pork with Mushroom and Spinach stuffing, encased in Puff Pastry and served with Roast Potatoes.



Desserts

Traditional Christmas Pudding - served with Custard or Cream.

Chocolate Orange Cheesecake -served with Cream or Ice-cream.

Christmas Eve Pudding – Vanilla Sponge topped with Mincemeat and Caramelized Apple, served with Custard or Cream.

Cheese and Biscuits – Smoked Applewood Cheddar, Brie and Stilton, with Grapes, Celery and Crackers.

Luxury Vanilla Pod Ice-Cream or Raspberry Sorbet.

Tea, Coffee and Mince Pies



3 Courses £25.50

£10 Per Person Deposit Required On All Bookings.

Pre order is required for all bookings.

Please make us aware of any dietary requirements when placing your pre order.



We Don't Charge For Service However On All Tables Of 6 Or More We Will Automatically add a Discretionary 10% Service Charge, Which Will Be Passed Directly to The Staff Responsible For Preparing and Serving Your Food.