



Christmas Party Menu

Two courses £21.95 adults / Three courses £26.95
Pre-order required one week before event. 50% deposit required upon booking.

STARTERS

- Chicken Liver Parfait (GF)**
Served with toasted granary toast & a pot of chutney
- Homemade Mushroom & Chestnut Soup (v)**
Served with warm sea salt & rosemary focaccia bread
- Deep-Fried Breaded Brie (v)**
Served with a pot of chutney & dressed leaves
- Goats' Cheese & Red Onion Filo Parcel (v)**
Served with dressed leaves

MAIN COURSES

- Traditional Roast Turkey Dinner**
Served with all the trimmings - pigs in blankets, roast potatoes, sage & onion stuffing, seasonal vegetables & cranberry sauce
- Truffle & Mushroom Mousse Stuffed Chicken Breast**
Wrapped in Parma ham, nestled on a bed of mashed potato & served with a rich jus
- Steak & Theakstons Short Crust Pie**
Served with house chips, a choice of garden peas or seasonal vegetables & a rich gravy
- Herb-Crusted Cod Loin**
Served with roasted new potatoes & a Béarnaise sauce
- Pumpkin, Sunflower Seed & Mushroom Roast 13.50 (v)**
Served with roasted potatoes, stuffing, seasonal vegetables & vegetarian gravy

DESSERTS

- Ferrero Rocher Cheese Cake served with fresh pouring cream**
- Traditional Christmas Pudding served with brandy sauce**
- Apple, Blackberry & Cranberry Crumble served with custard**
- Classic Cheeseboard with chutneys & crackers (+£5)**

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Tea, Coffee & Mince Pies