

Christmas 2018 Menu

Sweet Potato and Coconut Soup (v)

Broccoli and Stilton Soup (v)

Smoked Duck and Orange Salad with Balsamic Glaze

Smoked Salmon and King Prawns with a Horseradish Cream

Garlic and Thyme Sautéed Mushrooms on a Toasted Croute (v)

Duck and Orange Pate served with Toasted Croutes and Caramelized Onion Chutney



Roast Turkey with Sage and Onion Stuffing and Pigs In Blankets

Stem Ginger Glazed Gammon

Steak and Ale Pie

Christmas Pie

Turkey, Bacon, Stuffing and Cranberry

Chestnut, Spinach and Blue Cheese Parcel (v)

All Served with Roasted Potatoes, Honey Glazed Parsnips, Carrots and Brussel Sprouts with Chestnuts



Christmas Pudding with Brandy Sauce

Chocolate and Hazelnut Tart (v)

Gypsy Tart with Chantilly Cream (v)

Sticky Toffee Pudding with Caramel sauce (v)

Rhubarb Pavlova (v)

Cheese and Biscuits - £1.50 supplement



Tea/Coffee served with Homemade Port and Brandy Mince Pie

2 courses £18.50

3 courses £22.50

** For Tables of less than 20 please select two options for each course for your group to choose from*

** For tables over 20 please select three options per course for your group to choose from*

**Please let the kitchen know of any allergies when booking*

**Please confirm numbers 48 hours before your event after which no refunds can be made*