



# CHRISTMAS MENU

PLEASE BOOK NOW FOR CHRISTMAS  
DINNER MEALS & PARTIES  
BETWEEN WEDNESDAY 1ST DECEMBER  
& THURSDAY 23RD DECEMBER

❖  
VARIOUS SITTINGS AVAILABLE

❖  
**TWO COURSE MEAL**  
**£19.50**

❖  
**THREE COURSE MEAL**  
**£22.50**

❖  
A £5.00 DEPOSIT PER HEAD WILL BE  
REQUIRED BEFORE YOUR BOOKING CAN BE  
CONFIRMED, WHICH GOES TOWARDS THE  
PRICE OF THE MEAL

# CHRISTMAS MENU

## DESSERT

TRADITIONAL CHRISTMAS PUDDING  
AND BRANDY SAUCE



STRAWBERRY EATON MESS  
SERVED WITH STRAWBERRY SAUCE  
AND POURING CREAM



GLUTEN FREE CHOCOLATE CAKE  
WITH CHOCOLATE SAUCE  
AND POURING CREAM



A SELECTION OF LOCALLY SOURCED  
CHEESES AND BISCUITS



FILTER COFFEE OR TEA AND MINTS

Please ask for allergen information with a member of staff.  
We have risk assessed our kitchen's allergens; because  
of the nature of our food operation, we cannot fully  
guarantee that any food will be completely  
free from these allergens.

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## MAIN COURSE

ROASTED TURKEY WITH CRANBERRY & CHESTNUT STUFFING, CHIPOLATA SAUSAGES WRAPPED IN BACON, A SELECTION OF SEASONAL VEGETABLES, DELICIOUS ROASTED POTATOES WITH GRAVY AND TRADITIONAL CRANBERRY SAUCE



ROAST BEEF SERVED WITH HOMEMADE YORKSHIRE PUDDING, A SELECTION OF SEASONAL VEGETABLES, DELICIOUS ROASTED POTATOES WITH GRAVY AND HORSERADISH SAUCE



SALMON STEAK IN A HOLLANDAISE SAUCE SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND DELICIOUS ROASTED POTATOES



MEDITERRANEAN VEGETABLE WELLINGTON WITH STUFFING, A SELECTION OF SEASONAL VEGETABLES, DELICIOUS ROASTED POTATOES AND VEGETABLE GRAVY (V)



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## STARTERS

DUCK AND ORANGE PATE  
SERVED WITH CHUNKY TOAST



CURRIED PARSNIP SOUP  
SERVED WITH CRUSTY BLOOMER



BREADED SALT AND PEPPER  
SHRIMP BOMBS, SALAD GARNISH  
AND CITROIS MAYO



CREAMY GARLIC MUSHROOMS  
SERVED ON A TOASTED CROUTON  
WITH A SALAD GARNISH