

Christmas

M E N U

Available: 29th November – 23rd December 2024

Minimum table 6 and by pre-order only

£22.00 2-course • £27.00 3-course

Making a Booking

Payments & Deposits

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A £10 deposit per person is required. We will make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/ cancellations. All outstanding balances & deposit payments must be paid on or before the day of your festive event.

Changes & Cancellations

If, for whatever reason, a guest at your party can't make it, please call us & cancel at least 24 hours before you are due to arrive otherwise we will charge the full deposit amount and the same for any no-shows.

Booking Form

Please complete our booking form & your pre-order and either drop in or email to confirm your provisional booking. All menu pre-orders must be received at least 7 days before your Christmas booking to give us plenty of time to prepare. We recognise the importance of accurate allergen information, so if you have any specific concerns please speak to a member of our team & clearly specify with your booking.

STARTERS

Homemade Tomato & Basil Soup (GFO)

Served with country bread

Farmhouse Pâté (GFO)

with dressed salad and buttered toast

Mushroom Fricassée

Served on baked bread with mozzarella, salad garnish

Prawn Cocktail (GFO)

Crisp iceberg, salad garnish, our own Marie Rose sauce, brown bread & butter

Stilton, Spinach & Balsamic Onion Tart

with salad garnish & redcurrant glaze

Battered Calamari Rings

with dressed leaves & Jalapeno tartare sauce

MAINS

Traditional Roast Turkey (GFO no stuffing & pigs)

Roast and mashed potato, crushed roots, stuffing, pigs in blankets, vegetables & gravy

Homemade Braised Beef Bourguignons (GF)

Tender beef steak with onions and mushrooms, in a rich red wine sauce, served with creamy mashed potato and vegetables

Chicken Breast with Stilton & Bacon

Chicken supreme, creamy sauce with Stilton and bacon lardons, creamy mashed potato and vegetables

Creamy Pesto Pasta

with red onion, peppers & mushrooms and a dressed salad bowl

Festive Burger

Aberdeen Angus beef burger, in a toasted bun topped with smoked bacon, brie & cranberry sauce, served with chips & dressed salad

Homemade Salmon & Cod Fishcakes

with dressed salad, skinny fries & sweet chilli drizzle

Slow Roast Belly Pork (GF)

Served with creamy mashed potato, vegetables, rich red wine & thyme gravy

DESSERTS

Traditional Brandy Laced Christmas Pudding (GFO)

Served with creamy brandy sauce

Homemade Lotus Biscoff Cheesecake

Salted caramel sauce and cream

Classic Lemon Tart

with marinated berries and dairy whipped ice-cream

Mint Chocolate Ice-Cream Sundae (GFO)

Topped with cream and wafer

Sticky Toffee Sponge (GFO)

Served with custard

Salted Caramel Pannacotta (GFO)

With chocolate chunk ice cream & biscuit crumb

TO FINISH

Plate of warm mince pies for the table to share

(GFO) Gluten Free Option (GF) Gluten Free.

Please notify us of any allergens or intolerances of any guests

