

BOOKING FORM

Guest Name: Tel:

Email: No of Guests:

[illegible]

Date:



Christmas

M E N U

Festive Fayre from 27th November – 23rd December

Served all day everyday - Minimum table 6 and by pre-order only

2 course £25 • 3 course £30

(£10.00 deposit per person required when booking, non-refundable)
(GFO) Gluten Free Option (GF) Gluten Free.

Please notify us of any allergens or intolerances of any guests

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, 50% per person for Christmas Day. 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

We understand things change & the number of guests may increase or decrease - if this happens we'll just need the final number attending your festive event at least 7 working days before your booking so we ensure that there is sufficient space. 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

Breaded Mushrooms

served with dressed salad garnish & garlic mayonnaise

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

Mac & Cheese Bites

with dressed salad garnish & salsa

MAINS

Traditional Roast Turkey (GFO)

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

Cajun Halloumi Penne Pasta

With red onion, peppers, & mushrooms topped with parmesan and served with a dressed side salad.

Festive Burger (GFO)

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

Salmon Fillet with Sweet Chilli Glaze (GF)

Served with chips & dressed side salad

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 Mr Whippy ice cream

Classic Syrup Tart

with marinated berries & ice cream

Mint Chocolate Ice-Cream Sundae (GFO)

topped with cream and a wafer

Sticky Toffee Sponge (GFO)

served with custard

Banoffi Pie

with chocolate sauce & chocolate chunk ice cream

TO FINISH

Plate of warm mince pies for the table to share