



CHRISTMAS PARTY MENU

MONDAY TO FRIDAY LUNCHTIME 12-2.30PM
TUESDAY TO FRIDAY DINNER 6-9.30PM

FROM MONDAY 25th NOVEMBER UNTIL TUESDAY 24th DECEMBER

2 COURSES FOR £24.95 PER PERSON
3 COURSES FOR £29.95 PER PERSON

A £5 per head deposit is required at time of booking

STARTERS

White onion soup with warm bread (v)
Smoked Salmon & prawns with a chive Sauvignon Blanc dressing
Chicken Liver & Brandy Pate with salt toast & a port jus

MAINS

Roast Crown of Turkey, with roast & mash potatoes, chestnut stuffing, pigs in blankets & seasonal vegetables
Beef Bourguignon with horseradish mash & seasonal vegetables
Roast Salmon in a beurre blanc sauce served with seasonal vegetables
Mushroom, Hazelnut and Chard Wellington served with seasonal vegetables (v)

DESSERTS

Homemade Christmas Pudding with brandy custard (v)
Black Forest Trifle (v)
Apple Crumble with orange & cinnamon custard (v)

A 10% service charge is applied to all tables of over 8 people

Please note that some dishes may contain traces of nuts or other allergens, please inform your server if you have any particular dietary requirements or allergies when ordering

All our food is freshly prepared so wherever possible we will try to adapt your meal to suit your dietary requirement, gluten free bread is available if requested. All prices include VAT