



AVAILABLE
17/11-23/12

CHRISTMAS *MENU*

2 COURSE £35
3 COURSE £40

STARTERS

SPICED BUTTERNUT SQUASH SOUP WITH CRUSTY BREAD

PRAWN COCKTAIL SERVED WITH CRUSTY BREAD

PEAR & GOATS CHEESE TARTLET WITH PLUM CHUTNEY

MAIN COURSES

CRANBERRY & PORK STUFFED TURKEY BREAST

SLOW BRAISED FLANK STEAK IN CHASSEUR SAUCE WITH CREAMY
MUSTARD MASH

WILD MUSHROOM & CHESTNUT WELLINGTON

ALL SERVED WITH ROAST POTATOES, SAUTÉED SPROUTS, ROAST CARROTS, PARSNIPS,
BRAISED RED CABBAGE & GRAVY

BAKED HAKE FILLET IN SEAFOOD SAUCE SERVED WITH CRUSHED
NEW POTATOES & SAUTÉED ASPARAGUS

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

CHOCOLATE AND BLACK CHERRY ROULADE

BAILEYS CHEESECAKE WITH SALTED CARAMEL SAUCE



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CHRISTMAS BUFFET *MENU*

£19.95
per person

FOR PARTIES OF 30+ PEOPLE

VOL-AU-VENTS WITH ROAST BEEF , ROCKET AND HORSERADISH

MINI PIGS IN BLANKETS

CRANBERRY SAUSAGE ROLLS

BRIE & CRANBERRY STUFFING ROLLS v

ROAST POTATOES v

VEGETARIAN SPRING ROLLS v

TERYIAKI CHICKEN SKEWERS

MINI BRUSCHETTA v

MINI MINCE PIES v

MINI SUGAR DONUTS WITH CHOCOLATE SAUCE v

ADD CHEESEBOARD £45