



Christmas Party Menu

Starters

Spiced Pumpkin Soup V a tasty homemade soup served with bread & butter.

Homemade Mackerel Pâté served with toast and a salad garnish.

Smoked Duck Salad with an orange dressing.

Homemade Black Pudding Scotch Egg served with piccalilli and a salad garnish.

Main Course

Traditional Roasted Turkey local turkey, roasted & served with pigs in blankets, homemade stuffing, roasted potatoes, seasonal vegetables, homemade bread sauce and a rich gravy.

Goats Cheese & Green Pesto Risotto V finished with parmesan shavings.

Rib Eye Steak (£3 supplement) served with baby vegetables, dauphinoise potatoes and a red wine jus.

Tuna Steak with sauté potatoes, sugar snap peas, sun dried tomatoes and a garlic and parsley butter.

Homemade Vegetarian Nut Roast V with roasted potatoes, seasonal vegetables, homemade bread sauce and a rich vegetarian gravy.

Desserts

Christmas Pudding served with cream or brandy sauce.

Chocolate & Orange Mousse

Lemon Tart with raspberry compote and honeycomb ice cream.

Baileys Crème Brûlée with homemade shortbread.

Ice Cream choose from a selection of ice creams.

Cheeseboard (£4 supplement) a classic selection of stilton, cheddar & brie served with the traditional accompaniments.

A cup of filter coffee or tea included.

Two Courses: £19.95 Three Courses: £24.95

(Available Mon - Sat throughout December for parties of 6 or more).



Booking essential.

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