

FESTIVE CELEBRATION MENU

3 COURSES

PEAK LUNCH 30.00

OFF-PEAK LUNCH 27.00

PEAK DINNER 37.00

OFF-PEAK DINNER 34.00

STARTERS

MINI BAKED CAMEMBERT (V)

*With a caramelised red onion marmalade,
served with rustic bread*

FLORENTINE FISHCAKE

*Smoked haddock, spinach & Cheddar melt-in-the-middle breaded
fishcakes, on a bed of lobster & seafood salad, with
a vodka Bloody Mary mayo*

TOMATO & BASIL SOUP (V)

*Served with rustic bread and butter.
Vegan option available*

SMOKED CHICKEN & HERB TERRINE

*Smoked British chicken breast & thigh terrine, mixed with
caramelised red onion marmalade and served with warm toasted
rustic bread and a red onion chutney*

MUSHROOM CROSTINI (VG)

*Toasted rustic bread, topped with red pepper & sesame houmous,
sautéed mushrooms, slow-roasted tomato and baby spinach,
finished with a balsamic reduction*

MAINS

TURKEY BREAST ROULADE

*Filled with pork, sage & onion stuffing and wrapped in streaky
bacon, served with pigs-in-blankets, roast potatoes, glazed
seasonal vegetables, roasted parsnips and rich red wine gravy*

FILLET OF SALMON

*With butter & chive, glazed roast baby potatoes, glazed
seasonal vegetables and a creamy white wine, Prosecco,
lobster & seafood sauce*

RIB OF BEEF

*Slow-cooked top rib of beef, finished with a roasted onion, Madeira
wine & redcurrant sauce, topped with chives and served with roast
potatoes, glazed seasonal vegetables and roasted parsnips*

SMOKED CHEEZE & BEETROOT TART (VG)

*A vegan cheeze filling of butternut squash and onion chutney,
encased in a beetroot pastry tart, served with roast potatoes,
glazed seasonal vegetables, roasted parsnips and cranberry gravy
on the side*

DESSERTS

CHRISTMAS PUDDING (V)

*With juicy sultanas, cider and rum, served with hot brandy
sauce and mince pie ice cream*

CHERRY BROWNIE CHEEZECAKE (VG-M)

*Served with Belgian chocolate sauce.
Contains almond milk.*

BAKED VANILLA CHEESECAKE (V)

Topped with a Prosecco, vodka, mango & passion fruit compote

CHEESE PLATE (V)

*Taw Valley Mature Cheddar, Stilton® and Camembert,
accompanied by a caramelised red onion chutney, grapes,
celery and Carr's® water biscuits*

*Full allergen information is available on request, from our team.
Our menus do not list all ingredients*

SPARKLING LIGHTS & FESTIVE BITES

2020'S CHRISTMAS PARTY WAS MISSING IN ACTION, BUT WE'RE READY TO MAKE UP FOR LOST TIME WITH FANTASTIC FEASTS, DOUBLE THE DANCING, AND A RANGE OF DRINKS TO DELIGHT ALL OUR GUESTS.

OUR FESTIVE BITES ARE FOR PARTIES OF 10 OR MORE, AND PRICES ARE PER PERSON.

GOLD

OFF-PEAK 28.00

PEAK 31.00

STICKY BBQ PIGS-IN-BLANKETS

MINI PEPPERED STEAK PIES

CRISPY COATED KING PRAWNS

MOROCCAN-STYLE LAMB KOFTA
With sour cream

SMOKED SALMON & SOUR CREAM WRAPS

TURKEY, PORK, CRANBERRY & FIG
STUFFING AND PIG-IN-BLANKET
GLAZED SKEWERS

HALLOUMI, TOMATO & OLIVE SKEWERS (V)

BABY POTATOES (VG)

SOUTHERN-FRIED CHICKEN
GOUJONS
With BBQ Sauce

BUTTERMILK-COATED PORK
BELLY BITES
With a caramel sauce

BBQ JACKFRUIT BURRITO WRAP (VG)
With spicy rice, vegan mayo and Violife grated mature

DIAMOND

OFF-PEAK 33.00

PEAK 36.00

ALL OF THE GOLD BUFFET PLUS...

CHERRY BROWNIE CHEEZECAKE (VG-M)
*Served with Belgian chocolate sauce.
Contains almond milk.*

CHEESE PLATE (V)
*Taw Valley Mature Cheddar, Stilton® and Camembert, accompanied by
a caramelised red onion chutney, grapes,
celery and Carr's® water biscuits*

DO YOU HAVE ANY ALLERGIES?

*Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change, and menus do not list all ingredients.
Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination.*

**Fish and poultry dishes may contain bones. All weights are approximate uncooked. Chopped and shaped seasoned turkey.(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with Vegetarian ingredients, however produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning (VG-M) Made with Vegan ingredients, however produced in a factory which handles non-vegan ingredients, with a 'may contain' warning.*

This menu requires a pre-order. Buffets, canapés and bowl food menus are for a min. of 10 people. We require a deposit to confirm your booking, and full pre-payment for all items pre ordered in advance. All pre-payments are fully redeemable against the total bill. Please refer to our full menu for terms & conditions.

FESTIVE & FLAVOURFUL BOWL FOOD

PERFECT FOR GROUPS OF 10 PEOPLE OR MORE.
5 BOWLS PER PERSON

PEAK 33.00
OFF-PEAK 30.00

CHRISTMAS DINNER

Turkey, pork, cranberry & fig stuffing and pig-in-blanket glazed skewer, with roast potatoes, Brussels sprouts, roast carrots and parsnips drizzled in maple syrup and rich red wine gravy

LAMB KOFTA

A Moroccan-style seasoned lamb kofta, on a wheatberry, beetroot & couscous salad, with sour cream

BEEF BOURGUIGNON

British beef braised in a red wine sauce with baby onions, mushrooms and pancetta, served with basmati rice

MUSHROOM RISOTTO (V)

A creamy Paris brown mushroom risotto, with spinach, almond pesto and Italian hard cheese

BREADED PLAICE GOUJONS*

With chips and tartare sauce

ADD A DESSERT FOR 5.00 PP

MERRY ETON MESS (V)

Pieces of meringue and Christmas pudding, juicy sultanas, cider and rum, bound in double cream, with a raspberry coulis, cranberry sauce and strawberries

CHOCOLATE BROWNIE (V)

With a Belgian chocolate sauce

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CANAPÉS MENU

CHOOSE BETWEEN 3 OR 6 CANAPÉS.
PRICES ARE PER PERSON

3 CANAPÉS

6.00

6 CANAPÉS

10.00

CHOOSE FROM:

CRAB CROSTINI

CHILLI SPIKED AVOCADO
ON CUCUMBER (VG)

SMOKED CHICKEN TERRINE
& CHUTNEY CROSTINI

TOMATO & ALMOND PESTO
CROSTINI (V)

SMOKED SALMON & CRÈME FRAICHE BLINI

STICKY BBQ PIGS-IN-BLANKETS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
29 - NOV	30 - NOV	1 - DEC	2 - DEC	3 - DEC	4 - DEC	5 - DEC
6 - DEC	7 - DEC	8 - DEC	9 - DEC	10 - DEC	11 - DEC	12 - DEC
13 - DEC	14 - DEC	15 - DEC	16 - DEC	17 - DEC	18 - DEC	19 - DEC
20 - DEC	21 - DEC	22 - DEC	23 - DEC	24 - DEC	25 - DEC	26 - DEC
27 - DEC	28 - DEC	29 - DEC	30 - DEC	31 - DEC		

KEY:

PEAK

OFF-PEAK