



3 Course Festive Menu - BOOK NOW

Starters

TOMATO & BASIL SOUP (V)

A rich tomato soup with flecks of basil served with artisan bread

SALMON AND KING PRAWN SALAD

King prawns and flaked salmon on a bed of mixed leaves, drizzled with a Marie Rose sauce and served with brown bread and butter

CHICKEN, DUCK & RED ONION MARMALADE TERRINE

Served with toasted artisan bread and a red onion chutney

CHERRY TOMATO TART TATIN (VG)

Sweet cherry tomatoes baked on puff pastry and served with mixed leaves and an oil & blackberry balsamic vinegar

Mains

HAND-CARVED TURKEY

With a pork, orange & fig stuffing, pigs-in-blankets, sage & onion seasoned roasted potatoes, roasted parsnips, seasonal vegetables and a red wine gravy

SALMON SUPREME

Pan-roasted and served with baby potatoes glazed with butter and chives, seasonal vegetables and a creamy white wine, Prosecco & lobster flavour sauce

ROAST LAMB SHANK

Slow-cooked in a rosemary & red wine sauce, served with sage & onion seasoned roasted potatoes, roasted parsnips and seasonal vegetables

8oz RUMP STEAK

Grilled to your liking and served with a caramelised shallot, whisky & beef dripping sauce, sage & onion seasoned roasted potatoes, roasted parsnips and seasonal vegetables

Why not upgrade to 10oz Rib Eye for £3 extra?

BUTTERNUT SQUASH, MUSHROOM & SPINACH TART (VG)

A crisp shortcrust pastry base topped with mushroom, spinach & red pepper sauce dotted with chunks of roasted butternut squash and dried apricots. Finished with a crisp chive & breadcrumb topping and served with sage & onion seasoned roasted potatoes, roasted parsnips and seasonal vegetables

Desserts

CHRISTMAS PUDDING (V)

With juicy sultanas, cider & rum. Served with hot brandy sauce

CHOCOLATE BROWNIE (V)

A rich chocolate brownie studded with dark and milk chocolate chunks

BAKED VANILLA CHEESECAKE (V)

Served with raspberry coulis

BLUEBERRY & PROSECCO CAKE (VG)

Ground almond sponge studded with blueberries then baked and soaked with a Prosecco syrup and lightly brushed with a water icing. Served with a raspberry coulis

Kids' Festive Menu

Starters

PRAWN COCKTAIL

CHEESY GARLIC BREAD (V)

Mains

HAND-CARVED TURKEY

BUTTERNUT SQUASH,
MUSHROOM &
SPINACH TART (VG)

Desserts

CHOCOLATE BROWNIE (V)

VANILLA ICE CREAM (V)

SEE CHRISTMAS PRICING SHEET FOR INFORMATION ON MENU PRICING

See main menu for full Ts&Cs and allergen guidance. (V) - Suitable for vegetarians. (VG) - Suitable for vegans. However, please note we do not operate a dedicated vegetarian/vegan kitchen area



Booking Form

To confirm your booking simply complete the form below and bring to the bar with a £5 deposit per person. Please check availability as soon as possible to avoid disappointment.

Booking date: Booking time:

Number in party:

Party organiser's name:

Address:

Postcode:

Email: Tel:

Please confirm the guests names and their preferred dishes by ticking the relevant boxes

No. of guests	<input type="text"/>
Total	£ <input type="text"/>
Deposit	£ <input type="text"/>

	Starters	Mains	Desserts	Kids
	TOMATO & BASIL SOUP (V)			
	SALMON AND KING PRAWN SALAD			
	CHICKEN, DUCK & RED ONION TERRINE			
	CHERRY TOMATO TART TATIN (VG)			
	HAND-CARVED TURKEY			
	SALMON SUPREME			
	ROAST LAMB SHANK			
	8oz RUMP STEAK			
	10oz RIB EYE STEAK (£3 EXTRA)			
	BUTTERNUT SQUASH TART (VG)			
	CHRISTMAS PUDDING (V)			
	CHOCOLATE BROWNIE (V)			
	BAKED VANILLA CHEESECAKE (V)			
	BLUEBERRY & PROSECCO CAKE (VG)			
	PRAWN COCKTAIL			
	CHEESY GARLIC BREAD (V)			
	HAND-CARVED TURKEY			
	BUTTERNUT SQUASH TART (VG)			
	CHOCOLATE BROWNIE (V)			
	VANILLA ICE CREAM (V)			
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Guest name

FOR PARTIES OVER 10, PLEASE USE ADDITIONAL FORMS

Terms & Conditions:

- Festive Menu is available from Tuesday 13th November 2018.
- Festive Menu is not available on Tuesday 25th, Wednesday 26th and Monday 31st December 2018.
- All bookings must be confirmed in writing with a non-refundable £5 deposit per person.
- An enquiry does not constitute a booking.
- Tables will not be guaranteed for more than 15 minutes beyond the time booked.
- We regret that bills cannot be issued to individuals, one bill will be given to the party organiser.
- All alterations to the booking must be made in writing.
- Prices include VAT at the current rate. We accept all major credit and debit cards, supported by a valid pin.
- No discounts or vouchers can be redeemed against this menu.
- The party organiser must ensure that all party members are aware of the terms and conditions of this booking.