

CHRISTMAS PARTY MENU

For Parties of 6 people or more

STARTERS

Soup of the Day with home-made bread (v)
Goats Cheese Parcels served with sweet onion marmalade and wafer thin wholemeal bread
Breaded Fish Cakes, saffron aioli and caper salad (v)
Pan Seared Wood Pigeon, creamed garlic potato, wilted spinach and blueberry jus

MAINS

served with a panache of vegetables for the table

Roast Turkey with all the trimmings
Herb Crusted Salmon Fillet, garlic crushed new potatoes, wilted spinach and pea and leek
fricassee
Goats Cheese and Red Onion Tartlet served with dresses rocket, balsamic reduction, roasted
cherry vine tomatoes, finished with toasted pine nuts and pesto (v)
10oz Rump Steak with triple cooked chips and dressed salad. Choice of peppercorn sauce or red
wine jus (+£4 supplement)

DESSERTS

Home-made Christmas Pudding with brandy sauce
Viennese Mince Pie served with pouring cream
Chocolate Orange Fondant, with gooey chocolate sauce, brandy snap basket and home-made
chocolate chip ice cream
Selection of Ice Creams
Cheese Board

2 Courses for £24.50

3 Courses for £29.50



An optional 10% service charge will be added to the bill. Please inform us of any allergies/dietary requirements you may have and we shall do our best to accommodate these. Each dish is cooked to order so there may be a slight wait during busy periods.