CHRISTMAS PARTY MENU 2 COURSES £22 3 COURSES £26

STARTERS FRENCH ONION SOUP (V) (TGF)

Homemade soup topped with a cheese flute and served with a warm bread roll and butter

CHICKEN LIVER PARFAIT (TGF)

A smooth parfait blended with brandy and wild garlic served with warm wholemeal bloomer toast, red onion marmalade and butter

SMOKED SALMON MOUSSE (GF)

Smoked salmon, dill and lemon mousse served on mixed leaf salad with a caper & lime dressing

HALLOUMI STICKS (V)

Breaded halloumi sticks seasoned with oregano served with a balsamic glaze and rocket

WILD MUSHROOM & TARRAGON ARANCINI (GF) (VE)

A blend of wild mushrooms and tarragon Arborio rice balls served on mixed leaf with a pear chutney

MAINS

GREEN PESTO CHICKEN (TGF)

Chicken breast stuffed with roasted sweet red peppers and green pesto on a creamy basil sauce topped with fresh rocket

SIRLOIN STEAK £3 SUPPLEMENT (TGF)

A 8oz sirloin steak cooked to your liking, served with grilled tomato, field mushroom, onion rings and pepper sauce

SALMON PARCEL

Oven baked salmon with cream cheese, baby spinach in filo pastry on a dill and lemon cream

All of the above are served with a selection of vegetables and homemade chunky chips

TURKEY (TGF)

Served with roasted potatoes, parsnips, mashed potatoes, a pig in blanket apricot stuffing, vegetables and turkey jus

NUT ROAST (V)

A vegetarian alternative to a traditional roast served with roast potatoes, parsnips, vegetables and a vegetable jus

WINTER VEGETABLE WELLINGTON (VE) (TGF)

A vegan roasted root vegetable wellington with a tangy tomato sauce, new potatoes and vegetables

Desserts

CHRISTMAS PUDDING (TGF) (TVE)

A rich Christmas pudding served with a brandy sauce

CHOCOLATE AND CHERRY MOUSSE (GF) (VE)

A chocolate and black cherry mousse served with compote and fruit colius

TOFFEE PUDDING

A Sticky toffee pudding served with caramel sauce and vanilla ice cream

CRÈME BRÛLÉE (TGF)

A classic crème brûlée served with festive shortbread and fruit colius

FARMHOUSE CHEESES £2 SUPPLEMENT (TGF)

Smoked Applewood, Blue Stilton, Cranberry and Wensleydale served with apple, celery, chutney and a selection of crackers

PRE ORDER

PLEASE NOTE WE REQUIRE A £10 PER HEAD NON REFUNDABLE DEPOSIT PER PERSON AND PRE ORDER BY THE 21/11/2025 PLEASE STATE ANY ALLERGIES OR INTOLERANCES ON THE PRE ORDER FORM

Name of Party	Date of Party	Time
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NAME	STARTER	MAIN	DESSERT

Food allergies and intolerances please speak to a member of staff about ingredients in your meal before placing your order V- Vegetarian TVE- Vegan TGF- Tailored Gluten Free