

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 coarse parfait blended with brandy and wild garlic served with wholemeal bloomer toast and red onion marmalade

Seafood Cocktail

Crayfish, smoked salmon and prawns served on mixed leaf salad served with caper and lime mayonnaise

Camembert in a Box (V)

Mini French camembert baked with garlic and thyme served with a white wine pear chutney

Falafel Balls (VE)

Beetroot and chick pea falafel balls served with a sweet and tangy chilli dip

Mains

Turkey (TGF)

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

Green Pesto Chicken (TGF)

Chicken breast stuffed with halloumi and green pesto on a creamy basil sauce topped with fresh rocket

Ribeye Steak (£2 supplement)

8oz ribeye steak cooked to your liking served with grilled tomato, button mushrooms, onion rings and pepper sauce

Salmon Parcel

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

Nut Roast (VE)

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

Winter Vegetable Casserole (VE) (TGF)

A vegan winter casserole with red lentils with a hint of orange served with herb dumplings

All main courses are served with homemade chips and vegetables (unless stated)

Food allergies and intolerances please speak to a member of staff about ingredients in your meal before placing your order

V- Vegetarian VE- Vegan TGF- Tailored Gluten Free

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Desserts

Christmas Pudding

A rich Christmas Pudding served with brandy sauce

Toffee Pudding

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

Creme Brulee (TGF)

A classic creme brulee served with festive shortbread and fruit coulis

Chocolate and Cherry Mousse (VE) (GF)

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

Farmhouse Cheeses (£2 supplement)

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

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Please note the Christmas menu must be pre ordered and a non refundable deposit of £10 per head to be paid

