CHRISTMAS PARTY MENU

2 COURSES £22 3 COURSES £26

STARTERS

LEEK AND POTATO SOUP (**TVE**) (**TGF**)
Homemade soup topped with herb croutons and served with a warm bread roll and butter

DUCK PARFAIT (**TGF**)
Duck liver and orange liqueur parfait served with wholemeal bloomer toast and pear chutney

GARLIC PRAWNS (**GF**)
Butterflied garlic prawns served with a lemon, lime and chilli dressed rocket

DUO OF CHEESE (**V**)
A duo of breaded brie wedge and halloumi stick served with caramelised red onion marmalade

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

TURKEY (**TGF**)
Served with roasted potatoes, parsnips, mashed potatoes, a pig in blanket, sage, onion and pork 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

LAMB GOULASH
Slow cooked shoulder of lamb in a creamy tomato, stout beer and paprika sauce served with rice and garlic flat bread

RIBEYE STEAK £3 SUPPLEMENT (**TGF**)
Coates butchers 8oz ribeye steak cooked to your liking, served with grilled tomato, button mushrooms, onion rings, homemade chips, vegetables and pepper sauce

SALMON PARCEL
Oven baked salmon with cream cheese, baby spinach in filo pastry on a dill and lemon cream served with homemade chips and vegetables

WINTER VEGETABLE WELLINGTON (**VE**)
A vegan winter vegetable wellington with red lentils and a hint of orange served with new potatoes and vegetables

DESSERTS

CHRISTMAS PUDDING(**TVE**)
A rich Christmas pudding served with a brandy sauce

CHOCOLATE AND CARAMEL TORTE (**GF**) (**VE**)
A chocolate ganache and toffee torte served with fruit compote and fruit coulis

TREACLE SPONGE
A traditional British steamed treacle sponge served with lashings of custard

CRÈME BRÛLÉE (**TGF**)
A classic crème brûlée served with festive shortbread and fruit colius

FARMHOUSE CHEESES £2 SUPPLEMENT (**TGF**)
Smoked redwood cheddar, Sage Derby , 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 22/11/2026

PLEASE STATE ANY ALLERGIES OR INTOLERANCES ON THE PRE ORDER FORM

Name of Party.....Date of Party.....Time.....

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