

CHRISTMAS PARTY MENU

2 COURSE £27.95 3 COURSE £33.95

Starts Wednesday 3rd December. NOT AVAILABLE ON SUNDAYS



STARTERS

LEEK & POTATO SOUP

Served with crusty bread & herb croutons

ARDENNES PATE WITH PLUM & APPLE

A coarse textured pork liver pate served with a rich plum & apple chutney with melba thins

SMOKED SALMON & CRAB PARCELS

Flakes of crab meat with smoked salmon in a creamy sauce, wrapped in a crisp pastry parcel with a citrus crème fraîche dip

FETA & POMEGRANATE SALAD

Marinated cubes of feta served with mixed salad leaves & cucumber, herb vinaigrette & pomegranate

MAINS

TRADITIONAL ROAST TURKEY DINNER

Roast turkey, roast potatoes, seasonal vegetables, pigs in blankets with pork & apricot stuffing and gravy

POLLO NAPOLI

Oven roasted supreme chicken wrapped in bacon served with gratin potatoes, fine green beans and a creamy sundried tomato sauce

SALMON BEARNAISE

Salmon fillet, crushed new potatoes, creamed spinach with a tangy bearnaise sauce

BUTTERNUT, KALE & APRICOT ROAST (GLUTEN FREE)

Roasted butternut squash, onions, brown rice, apricot topped with a gluten free crumb, served with seasonal vegetables, roasted garlic & herb potatoes and mushroom jus

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce

JAFFA ORANGE CHOCOLATE CAKE

With blood orange sorbet

NEW YORK STYLE VANILLA CHEESECAKE

Served with a mulled winter berry coulis

SALTED CARAMEL GATEAU

With a Baileys chantilly cream



GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

ALLERGY WARNING: Menu items may contain or come into contact with common allergens. Ask staff for more information.