Christmas Menu

Starters

Tomato & basil soup with creme fraiche (v)
Served with a warm roll

Chicken liver pate wrapped in smoked streaky bacon
Topped cumberland chutney & served on a ciabatta bread

Goats cheese & red onion tartlet (v)
Dressed with a sweet balsamic glaze

Crayfish & king prawn salad
Served with a thick wholemeal bread

2 COURSE
£15.95
3 COURSE
£18.95

Main Course

Stuffed roast turkey wrapped in bacon with a rich cranberry jus

Classic roast beef & yorkshire pudding with red wine jus

Pan fried sea bass fillet dressed with a rich lemon & tarragon sauce

Winter root vegetable tart with a thick vegetable gravy (v)

All main courses will be accompanied with roast potatoes &
seasonal vegetables with all the trimmings

Desserts

Classic christmas pudding & brandy sauce (v)

Lemon sparkle cheesecake (v)

Warm belgium chocolate fondant (v)

Pear poached in a sweet mulled wine glaze (v)

Desserts can be accompanied with either ice-cream, thick double cream or custard

Booking Form

Date of Booking: _____ Number of persons: _____

Party Name: _____ Contact Tel no: _____

Contact Name: _____

Guest Name	Soup	Parte	Tartlet	Crayfish Salad	Turkey	Beef	Sea Bass	Vegetable Tart	Christmas Pudding	Cheesecake	Fondant	Pear	

Sub Total £: _____ Less Deposit £: _____ Sub Total £: _____

Please ensure that you have a list of everyone's choices as we do tend to forget ordering in advance.

Menu available from monday 30th november to wednesday 23rd december excluding sundays, booking & pre order required