

Christmas Party Lunch Menu

2 Course Xmas lunch £12.95

3 course Xmas lunch £15.95

Starters

Home made Roasted Red Pepper and tomato soup served with a warm crusty roll

Field Mushroom stuffed with Stilton grilled until golden and served on a bed of rocket with a fresh basil dressing

A warm smoked mackerel salad served with a horseradish mayonnaise

A home made terrine of ham hock served with toasted Ciabiatta bread and home made chutney.

Mains

A parcel of turkey breast stuffed with a pork and sage sausage meat wrapped in bacon and served with crispy roast potatoes and seasonal vegetables.

A grilled fillet of salmon with a rosemary and butter sauce served on a bed of crushed potatoes with seasonal vegetables.

Home made beef stroganoff finished with sour cream served on a bed of basmati rice with salad.

Roasted vegetable strudel baked in a crispy Filo pastry with a tomato and basil sauce, served with crispy roast potatoes and seasonal vegetables.

Desserts

A traditional Christmas pudding served with either lashings of brandy sauce or custard

A choice of one of our delicious home made sweets from the cabinet.

This menu is available Monday to Saturday from midday to 6pm

A deposit of £5.00 per head is required at time of booking along with the menu choices.

Christmas Party Evening Menu

Xmas Evening Menu £19.95

Starters

Smoked Salmon and prawn roulade stuffed with a cream cheese and herb filling served on a bed of rocket, finished with a basil dressing served with brown bread and butter

Fan of melon served with a fruit compote and fruit sorbet

Home made ham hock terrine served with our own chutney and Melba toast

Grilled goats cheese and caramelized onions served on a bed of rocket finished with a walnut dressing

Mains

A parcel of turkey breast stuffed with a pork and sage sausage meat and then wrapped in bacon

Roast sirloin of beef served with Yorkshire puddings

A grilled fillet of salmon topped with a lobster and prawn sauce

Roast vegetable strudel baked in a crispy filo pastry with tomato and basil sauce

All main courses are served with crispy roast Potatoes honey roasted parsnips and seasonal vegetables

Desserts

A traditional Christmas pudding served with lashings of brandy sauce or custard

A choice of one of our delicious home made sweets from the cabinet

A cup of fresh ground coffee or tea served with a warm mince pie

This menu is available from Monday to Saturday from 6pm - 9pm

A deposit of £5.00 per head is required at time of booking along with the menu choices.

Christmas Day Menu

Xmas Day Menu £57.50

Starters

Grilled goats cheese and caramelized onions served on a bed of rocket finished with a walnut dressing

Home made Ham hock terrine served with our own chutney and Melba toast

Garlic mushrooms finished in cream and served on a toasted Ciabiatta bread

Pan fried scallops on a bed of pea risotto, black pudding and bacon

Lemon Sorbet

Mains

A parcel of turkey breast stuffed with a pork and sage sausage meat and then wrapped in bacon

Grilled fillet of Sea bass served on a bed of Samphire, with a lemon butter sauce

Roast whole strip-loin of Beef served with Yorkshire Puddings

Oven baked duck breast served on a potato Rosti with a rich red wine sauce

Roasted vegetable strudel baked in a crispy filo pastry with a tomato and basil sauce,

All main courses are accompanied with crispy roast potatoes, honey roast parsnips and seasonal vegetables

Desserts

A traditional Christmas pudding served with lashings of brandy sauce or custard

Sticky toffee pudding with toffee sauce and vanilla ice cream

Chocolate torte served with a warm chocolate sauce and vanilla ice cream

Fanned melon served with fruit compote