



Christmas Day Menu

25th December 2017

Creamy Mushroom & Chestnut Soup (V)

Served with Croutons & Toasted Ciabatta

Pork, Duck, Liver & Port Pate

Served with Toasted Ciabatta & Dressed Leaves (GF*)

Prawn & Salmon Terrine

Served with Toasted Ciabatta & Dressed Leaves (GF*)

Traditional Roast Turkey

Served with Roast Potatoes, Sausage Meat & Chestnut Stuffing, Bacon wrapped Chipolata, Rich Meat Gravy & Seasonal Vegetables (GF*)

Lamb Slow Cooked in bacon, Mushrooms & a Red Wine Sauce

Served with Mash Potatoes, Green Beans & Seasonal Vegetables (GF*)

Salmon En Crouete with Whole Grain Mustard & a White Wine Sauce

Served with Crushed New Potatoes, Green Beans & Broccoli

Vegetarian Nut Roast (V, GF)

A Pistachio, Walnut, Cashew & Peanut Nut Roast bound together in a Chestnut Purée with Courgettes, Parsnips, Carrots, Garlic & Red Onion

Served with Roast Potatoes, Gravy & Seasonal Vegetables

Sticky Toffee Pudding (GF)

Served with Vanilla Ice Cream with a Berry Coulis

Baked Ginger Cheesecake

Served with double Butterscotch Ice Cream

Selection of British Cheeses (GF*)

Served with Crackers, Chutney & Grapes

Christmas pudding

Served with Brandy Anglaise



Christmas Day Pre Order Sheet

3 courses Adults £70 Children 2-12years £30
£10pp deposit upon booking

A discretionary 10% service charge will be added to your bill. Please do ask if you wish this to be removed, for whatever reason, it really is no problem ☺

Party Name:

Number of Guest:

Time of Dinner: **12noon** (Please arrive anytime from 11:30am)

3pm (please arrive at 3pm or just after)

Telephone Number:

Email Address:

Total: £

Deposit: £

Balance to be paid:

Christmas Day Pre Order Form		Please Return with your Deposits	
Food Choices	Adult Quantities	Children Quantities	Any Requirements
Soup			
Pate			
Salmon Terrine			
Turkey			
Lamb			
Salmon			
Nut Roast			
Sticky Toffee			
Ginger Cheesecake			
Cheese & Biscuits			
Christmas Pud			

