



Jingle all the way to The Diamond

Two course 29.00 | Three course 34.50
Includes tea coffee mince pies mints

Pork Liver & Orange Pate toasted bread chutney (GF avail)

Crab & Prawn Cocktail malted bread (GF avail)

Buffalo Cauliflower Wings w garlic alioli (vegan)

Loaded Potato Skin w Brie & Cranberry (vegan/GF avail)

Roast Turkey pork sage stuffing pigs in blankets herb roasted potatoes Yorkshire pudding

Maple & Bourbon Pork Belly chive butter mash

Fish Gratin salmon haddock prawn in a roasted tomato sce w cheddar crumb

Butternut Squash Cranberry & Red Onion Tagine w rice (GF/Vegan)

All accompanied with table served seasonal vegetables & cauliflower cheese

Clementine & Prosecco Torte pouring cream (GF/Vegan)

Trio of Cheese biscuits chutney

Tray-Baked Trifle Cake w pouring cream

Christmas Pudding brandy sauce

£10 pp non - refundable deposit will be required upon booking

Julie Baker | 01883 716040 | 07555 589 344
julielesleybaker@gmail.com