

Christmas MENU

THREE COURSES £24.95

(£10 PER PERSON DEPOSIT REQUIRED)

MINIMUM OF 4 PER BOOKING/MAX 65

PRE-ORDERS REQUIRED BY DECEMBER 1ST

STARTERS

HONEY ROAST PARSNIP SOUP WITH CURRY CREAM & CRUSTY BREAD (V)

CHICKEN LIVER PATE, HOMEMADE PICCALILLI,, TOASTED BRIOCHE

SMOKED HADDOCK & APPLEWOOD FISHCAKE, ROASTED TOMATO & DRESSED LEAVES

BREADED BRIE CHUNKS WITH MULLED REDCURRANT JELLY & DRESSED LEAVES (V)

|(VEGAN) SAUTEED MUSHROOMS & WILTED SPINACH ON TOASTED SOURDOUGH

MAINS

LOCALLY SOURCED TURKEY, SAUSAGE & SAGE STUFFING, CHIPOLATA ,ROASTIES & VEGETABLES

SEABASS & SALMON FILLETS, THAI GREEN CURRY, FRAGRANT RICE

(VEGAN) AUBERGINE SCHNITZEL, COUSCOUS, ROASTED PEPPER, GARLIC "MAYO"

FESTIVE NUT ROAST, TOMATO STUFFING,, ROASTIES & VEGETABLES

10OZ SIRLION STEAK, PEPPERCORN SAUCE, TOMATO & CHIPS
RARE, MEDIUM OR WELL DONE (£5 SUPPLEMENT)

SUGAR BAKED HAM, BUTTERY MASH & MUSTARD CREAM SAUCE

DESSERTS

CHRISTMAS PUDDING, BRANDY CUSTARD

CREME BRULEE CHEESECAKE, VANILLA ICE CREAM

(VEGAN) BISCOFF CHEESECAKE, BISCOFF SAUCE, £4.00 \$

LEMONCELLO POSSET, SHORTBREAD BISCUIT £4.00 \$

PROFITEROLES WITH BAILEYS CREAM & CHOCOLATE SAUCE £7.00 \$

DUET OF MATURE CHEDDAR & ENGLISH BRIE, WATER BISCUITS & CHUTNEY
£3 SUPPLEMENT

TAKING BOOKINGS NOW



Christmas
MENU

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OPEN 7 DAYS A WEEK: 11 AM - 11 PM
AVAILABLE 22ND NOVEMBER - 30TH DECEMBER
PRIVATE HIRE AVAILABLE

 **01440 785532**