

FESTIVE SET MENU

2 COURSES 29.95 3 COURSES 37.95

STARTERS

PRAWN & AVOCADO SALAD

ROASTED CAULIFLOWER SOUP V (Ve)

DUCK & ORANGE PÂTÉ WITH SPICED ONION CHUTNEY

ARTICHOKE, MOZZARELLA & PARMESAN BAKE V

MAIN COURSES

Served with rosemary roast potatoes, seasonal vegetables & festive trimmings

PULLED CHICKEN, SMOKED GAMMON & FESTIVE STUFFING PIE

BEEF BOURGUIGNON

CHICKPEA, RED LENTIL & SPINACH BALTI PIE V (Ve)

LAMB SHANK BRAISED IN RED WINE, REDCURRANT & ROSEMARY LIQUOR

PAN ROASTED FILLET OF SALMON WITH LEMON & GARLIC CREAM

DESSERTS

WHITE CHOCOLATE & LIME CHEESECAKE $^{\vee}$

BANOFFEE PIE V

DARK CHOCOLATE, HAZELNUT & AVOCADO MOUSSE V (Ve)

CHRISTMAS PUDDING WITH BRANDY SAUCE $^{\rm v}$

V vegetarian Ve dish can be made vegan on request
Our food is prepared in a kitchen where nuts, gluten and other allergens are present.
Menu descriptions do not contain all ingredients - if you have a food allergy or any special dietary needs, please let us know when ordering.

Please ask to see our full allergen and dietary disclaimer.

PRE ORDER FORM

Please note: we require a £10pp deposit to secure your booking with menu choices confirmed at least 7 days before you are due to join us.

We look forward to welcoming you!

NAME			
ADDRESS/EMAIL			
PHONE NUMBER			
DEPOSIT PAID			
NO. GUESTS			
DATE			TIME
DIETARY REQUIREMENTS			
STARTERS	INITIALS		
PRAWN SALAD			
CAULIFLOWER SOUP V Ve			
PÂTÉ			
ARTICHOKE BAKE V			
MAINS			
FESTIVE PIE			
BOEUF BOURGUIGNON			
BALTI PIE VVe			
LAMB SHANK			
SALMON			
DESSERTS			
CHEESECAKE V			
BANOFFEE PIE V			
MOUSSE V Ve			
CHRISTMAS PUDDING V Ve			

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