



# CHRISTMAS PARTY

## MENU

2 COURSE £19.99/ 3 Course £26.00

### STARTERS

#### Roasted Parsnip Soup

With hints of Thyme, served with a freshly baked roll and creamy butter. (gf & vg option)

#### Classic Prawn Cocktail

Served with a homemade Marie Rose sauce on crisp leaves with bread and butter. (gf available)

#### Pistachio Chicken

Strips of Chicken breast dusted with pistachio nuts, served with a lemongrass satay sauce. (contains nuts)

### MAINS

#### Roast Crown of Turkey

With garlic & rosemary roast potatoes, sage & onion stuffing, Yorkshire pudding, turkey gravy, seasonal vegetables, and cranberry sauce. (gf available)

*Why not add: Pigs in blankets £2.50* (gf)

#### Steak & Christmas Ale Pie

Slow-braised lean beef steak cooked in a rich festive ale, encased in shortcrust pastry, served with chunky chips, gravy & seasonal vegetables.

#### Oven Baked Fillet Of Haddock

Topped with a herb crumb crust, served with prawns & half-shelled mussels and oven baked new potatoes with a sweet red pepper sauce.

#### Cashew Nut Paella

Oven-baked Mediterranean vegetables, pan-fried in arborio rice and garnished with cashew nuts. (contains nuts) (vg)

### DESSERTS

#### Traditional Christmas Pudding

Served with custard. (vg available)

#### Bailey's Cheesecake

Classic vanilla cheesecake with a Baileys topping and chocolate coulis.

#### Mulled Apple & Cranberry Crumble

Made with an oat crumble topping and served with vanilla ice cream. (vg & gf option available)

*Why not Finish with a tea or coffee & a mini mince pie £3.95*

“Gratuities for staff are NOT added to your bill  
if you would like to thank them it is at your discretion”

vg: vegan | v: vegetarian | gf: gluten free

A deposit of £10pp will be taken at the time of booking  
(this is non-refundable within a week of party date) with  
balance payable on the night. Pre-order MUST be in at  
least a fortnight before booking.

