

CHRISTMAS PARTY MENU

DESSERTS

Traditional Christmas Pudding

Served with brandy custard.



Biscoff Cheesecake

Topped with biscoff spread & broken biscuits with toffee sauce.



Apple & Rhubarb Crumble

Made with an oat crumble topping & served with creamy custard. (gfo)



Best Of British Cheeseboard

3 classic cheeses served with crackers, grapes & chutney. (£2 surcharge)

WITH TABLES OF 8 OR MORE
A DISCRETIONARY GRATUITY
OF 7.5% IS ADDED

Gluten Free options available

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



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2 COURSE £20 / 3 COURSE £26

A deposit of £10pp will be taken at time of booking.
(non-refundable within 2 weeks of booking)

Pre-orders must be in a fortnight before booking & balance paid on the night.

STARTERS

Roasted Parsnip & Apple Soup

With hints of thyme, served with a toasted ciabatta & butter. (gfo)



Spicy Popcorn Shrimp

Breadcrumbs & lightly fried and served with a sweet honey dip.



Chicken Balti Filo Parcel

chicken balti filo parcels served with Raita sauce.

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MAINS

Roast Crown Of Turkey

With garlic & rosemary roast potatoes, sage & onion stuffing, Yorkshire pudding, gravy, vegetables & cranberry sauce. (gfo)

Why not add: Pigs in Blankets or Cauliflower Cheese £3.50 each



Beef Bourguignon

Slow-braised lean beef cooked in real ale & malbec wine, onions & bacon lardons served with basmati rice & vegetables.



Homemade Fish Pie

With chunks of smoked haddock, cod, and salmon in a creamy white sauce, topped with cheesy mashed potato & served with vegetables.

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