



Christmas 2018

3 Courses £25, 2 Courses £20

To start...

Broccoli & stilton soup – *with home-made crusty bread & butter*

Smoked salmon & prawn roulade – *with home-made bread*

Chicken liver pâté – *with pickled cornichons & toasted home-made bread*

Mozzarella Risotto Balls – *with red onion marmalade & rocket salad*

The main event

Roast turkey - *turkey crown with all the trimmings. Roast potatoes and parsnips, pigs in blankets, seasonal vegetables & Yorkshire pudding with a rich gravy*

Home-made nut roast (v, gf) – *with roast potatoes & parsnips, seasonal vegetables, Yorkshire pudding & a vegetarian gravy*

Roasted hake – *served on a bed of baked chorizo, chickpea, carrot & onion, with crushed new potatoes with a classic French bouillabaisse*

Braised beef – *slow cooked beef in a redcurrant & port sauce. Served with savoy cabbage & potato mash, & seasonal vegetables*

To finish...

Christmas pudding – *classic festive treat served with brandy sauce*

Baileys bread and butter pudding – *indulgent boozy pudding with butterscotch sauce*

Pot au chocolate (gf) – *rich and smooth chocolate topped with clotted cream*

Cheese board – *selection of 3 cheeses with celery, biscuits & home-made chutney (add £2.50 to have as dessert course, or £5.00 as an additional 4th course)*

We are happy to cater to any dietary requirements. If you have any questions about ingredients, or need a dish to be altered to your needs please don't hesitate to ask

If you wish to book for a private company/corporate Christmas lunch our venue is available Mon – Fri 11:30 – 15:00 at no extra charge for groups between 15 and 50 people