



# Christmas Party Menu



Available November / December / January  
**FREE ENTERTAINMENT - FRIDAY LIVE BAND SATURDAY D.J.**  
**FREE CHRISTMAS CRACKERS**

For parties over 10 select your own combination from below and let us know your choice 7 days before arrival.  
Also we are serving our full à la Carte Menu as normal for parties less than 10 persons, so just book as usual and come along

SUN - WED	ALL DAY	2 COURSE	£13.95	3 COURSE	£15.95
THURS - SAT	DAYTIME	2 COURSE	£15.95	3 COURSE	£17.95
THURS - SAT	EVENING	2 COURSE	£21.95	3 COURSE	£24.95

## Starters

Chef's Festive homemade soup of the day with warm bread.

(v) Goat's Cheese, mushroom, cranberry and pesto tartlet with mushroom sauce

Trio of homemade Chinese chicken goujons with sweet chilli dipping sauce

Chef's smoked haddock and salmon fishcake with tomato salad and lemon mayo

Prawn and pineapple cocktail tian bound with Marie Rose sauce

Chef's smooth individual chicken liver paté, festive chutney, warm bread

(v) Garlic field mushrooms, herb butter on toasted foccacia bread

## Mains

A stack of Turkey and Ham, layer between Apricot and Apple stuffing and Fondant potato

Golden Crackling on a light Thyme Jus

Welsh lamb shank, dauphinoise potatoes, rich redcurrant jus (extra £1.00)

Chicken fillet Tournedos, mushroom, spinach, chicken wrapped in bacon with mash tattie & mushroom sauce

(V) Leek & Cheese Croquette, resting on a mantle of creamed Leeks, Mushroom Cream Sauce

Salmon king prawn kebab served with fragrant rice

Prime rump steak (cooked medium), tomato, mushrooms, onion rings & chips (extra £3.00)

Chef's own steak and ale pie, garden peas, homemade chips

(v) Penne al arrabiata, roasted red pepper, chilli with tomato sauce

## Sweets

Hot Chocolate caramel fudge cake and vanilla ice cream

Traditional Christmas Pudding with a rich Brandy Sauce

Classic Lemon Tart with double cream and Raspberry Coulis

Sticky Toffee Pudding, butterscotch sauce with Vanilla Ice Cream

Bailey's crème brûlée with cinnamon biscuit

Sundae Eton Mess, traditional pudding of soft Meringue, Fresh Cream, autumn fruit and vanilla Ice Cream

A deposit of £10 per person is required to guarantee your booking.

We like full payment to be made before visit.

Deposit is non-refundable if cancellation is less than 7 days prior to dining.

**OPENING HOURS 11AM - 1AM**

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