



Christmas 2023



Smooth Potato & Watercress Soup (v)

Topped with feta cheese & croutons, served with a crusty roll

Atlantic Prawns & Salmon Timbale

With a ginger & spring onion dressing and crispy flatbread

Duck Liver & Pancetta Parfait

With red onion & apple chutney and toasted sourdough bread

Melon & Vegan Duck Salad (v)

With fresh herbs & an Asian dressing



Traditional Roast Turkey

Served with pigs in a blanket, roast potatoes, stuffing & gravy

Roast Topside of Beef

Served with roast potatoes, Yorkshire pudding & a rich red wine gravy

Grilled Fillet of Seabass

With hazelnut & rocket pesto and a sweet potato mash

Pan-Roasted Vegan Chicken with Chestnut Mushrooms (v)

Dressed with a creamy cranberry sauce and topped with puff pastry

All served with fresh seasonal vegetables



Traditional Christmas Pudding

Served with brandy sauce

Salted Caramel Pear Cake

Served with vanilla crème Anglaise

Triple Chocolate Crunch

Served with a raspberry coulis

French Brie with Cheese Biscuits

Served with celery, grapes & chutney

Booking sheet on following page.

Booking Form

This must be completed in full in order to ensure your booking.

Party Name/contact.....

Date..... Time.....

Telephone..... E-mail

No	Name	Soup	Prawn & Salmon	Liver Parfait	Melon & vegan duck	Roast Turkey	Roast Beef	Seabass	Vegan Chicken	Christmas Pudding	Caramel & Pear cake	Chocolate Crunch	Brie & biscuits
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Total													

To guarantee your table, please complete and return this form with a £10 per head **non-refundable deposit**.

All menu choices & final paymentst be made by no later than 21 days prior to your booking in order to secure your table