



Festive Party Menu

Two courses £19.50, three courses £26.50

Starters

Homemade Soup

Rustic tomato & walnut soup with basil oil & a crusty roll

Medley of King Prawns and Salmon

King prawns & hot smoked salmon with seafood sauce, lettuce & toasted sourdough

Festive Terrine

Homemade chicken liver & brandy terrine served with chutney & toasted brioche

Garlic Mushrooms

Sautéed mushrooms in a cream & white wine sauce served on a herb crostini

Main Course

Roast Turkey

Pan fried turkey escalope with seasonal stuffing, pigs in blankets, roasted parsnips & potatoes, Yorkshire pudding & cranberry gravy

Roast Beef

Entrecote of beef with seasonal stuffing, pigs in blankets, roasted parsnips & potatoes, Yorkshire pudding & gravy

Pan-Seared Salmon

Pan-seared salmon with a lemon & herb crust, new potatoes & a roasted garlic and white wine sauce

Homemade Mushroom Wellington

Mushrooms, spinach & stilton in puff pastry with roasted potatoes, parsnips & gravy

Desserts

Christmas Pudding

Good old fashioned Christmas Pud', brandy sauce & custard

Poached Pear

Mulled wine poached pear with blackcurrant sorbet

Bakewell Trifle

A Bakewell tart inspired trifle

Cheeseboard

A selection of locally sourced cheeses with biscuits & chutney

Please speak to a member of staff about any allergens you may have

