



# CHRISTMAS DINNER MENU

Available between 4 -10pm Mon - Fri  
 Saturday and Sunday 12:00 - 9:00 pm | Xmas Day - Closed  
 Monday 20th November - Saturday 23rd December

**3 COURSE £39.95 PER HEAD**

**2 COURSE £35.95 PER HEAD**

(Mains & Desserts only)

**NO MIXING OF 2 AND 3 COURSES**

Complimentary Glass of Wine or Soft Drink

**BOOKINGS REQUIRED WITH: £10.00 deposit pp**  
 Choice of one from each course to be sent by email or phone  
 3 days in advance. Party hat and Christmas cracker included

**SELECT ONE FROM EACH COURSE**     VEGAN     VEGETARIAN     LG LOW GLUTEN     G LOW CARB    **TOTAL**

## STARTERS

- WINTER VEGETABLE SOUP (*Gluten Free and Vegan option available*).....
- CREAMY CHICKEN & MUSHROOM VOL AU VENT .....   
*Chicken Pieces in a Creamy Mushroom Sauce Served on Puff Pastry*
- BREADED JAPANESE STYLE TORPEDO KING PRAWNS *Served with Sweet Chilli Dip*.....
- OAK SMOKED SALMON *Served with Capers and a Salad Garnish*.....
- VEGAN SALAD *Served with Sourdough Bread*  .....

## MAIN COURSES

- ROAST TURKEY, HAM & STUFFING *Served with All The Traditional Trimmings*.....   
*(Gluten Free Available, No Stuffing, Gluten Free Gravy)*
- ROAST RIB OF BEEF WITH YORKSHIRE PUDDING .....   
*(Gluten Free Available, no Yorkshire Pudding, Gluten Free Gravy)*
- HONEY ROAST GAMMON *Garnished with Cloves and Mustard* .....
- OVEN BAKED SALMON FILLET *with a Creamy White Wine Sauce*  .....

**\*\*All served with creamy mash, roast potatoes, selection of fresh seasonal vegetables & gravy\*\***

- MACARONI CHEESEBAKE  .....   
*A Mix of Macaroni Blended Together in a Luscious Cheese Sauce, Served with Chips & Salad Garnish*
- BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON   .....   
*A delicious mix of Butternut Squash, Lentils and Almonds and wrapped in a puff pastry case.  
 Served with Roast potatoes, Mash and seasonal Veg with Vegan gravy.*

## DESSERTS

- CHRISTMAS PUDDING *Served with Orange and Brandy Cream* .....
- WARM APPLE PIE *Served with Cream or Custard* .....
- PANETTONE CHEESECAKE *A sweet oatmeal biscuit base topped with a vanilla flavour* .....   
*cheesecake, decorated with pieces of moist panettone & brioche.*
- PROFITEROLE CHOCOLATE TRUFFLE .....   
*Chocolate sponge with a Belgian chocolate truffle and toffee centre. Topped with cream, profiterole and chocolate glaze.*
- FRESH FRUIT SALAD SERVED WITH CREAM .....
- TEA - COFFEE - MINCE PIES ( VEGAN & GLUTEN FREE OPTION AVAILABLE)

## RESERVATION FORM

Name ..... Company .....

Address .....

Tel (H) ..... (W) .....

Email: ..... Area (Office use only) .....

Date of your booking ..... Time .....

No of persons ..... Deposit (£10 per person) .....

Special Requirements .....