

CHRISTMAS DINNER MENU

Available between 4 -10pm Mon - Fri Saturday and Sunday 12:00 - 9:00 pm | Xmas Day - Closed Monday 24th November - Tuesday 23rd December

3 COURSE £42.95 PER HEAD 2 COURSE £38.95 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		TOTAI
	Vegan Vege iarian (Low Gluten Carb	IOIAI
	luten and Vegan option available) M VOL AU VENT	
	PEDO KING PRAWNS Served with Sweet Chilli Dip	
	Capers and a Salad Garnish	
	Bread 👽	
(Low Gluten Available, No Stuffing, Low Gluten	G Served with All The Traditional Trimmings n Gravy) SHIRE PUDDING	
Low Gluten Available, no Yorkshire Pudding, L	Low Gluten Gravy)	
	th Cloves and Mustard	
	h a Creamy White Wine Sauce 😉	
	oes, Selection of Fresh Seasonal Vegetables & Gravy**	
A Mix of Macaroni Blended Together in a Lusci	ious Cheese Sauce, Served with Chips & Salad Garnish ALMOND WELLINGTON 🏵 💇	
A delicious mix of Butternut Squash, Lentils and	— · · · · · · · · · · · · · · · · · · ·	
Served with Roast potatoes, Mash and seasonal	! Veg with Vegan gravy.	
DESSERTS		
	range and Brandy Cream	
	Custard	
BAILEYS AND IRISH CREAM TORT	ГЕ	
	TH CREAM	
RESERVATION FORM	GAN & LOW GLUTEN OPTION AVAILABLE)	
Name	Organisation	
Tel (H)	(W)	
	Area (Office use only)	
	Time	