



# CHRISTMAS DINNER MENU

Available between 4 -10pm Mon - Fri  
Saturday and Sunday 12:00 - 9:00 pm | Xmas Day - Closed  
Monday 21st November - Friday 23rd December

**3 COURSE £37.95 PER HEAD**

**2 COURSE £33.95 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

## 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)*
- ROAST RIB OF BEEF WITH YORKSHIRE PUDDING .....   
*(Gluten Free Available, no Yorkshire Pudding)*
- 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*.....
- MALTED MILK & BAILEYS CREAM TORTE *Crunchy biscuit base topped with Milk* .....   
*Chocolate Truffle centred with soft Baileys Cream, finished with Chocolate Ganache*
- SPECULOOS CHEESECAKE .....   
*Baked Coconut Cheesecake, Spiralled With a Biscoff Sauce And Topped With a Speculoos Crumb*
- FRESH FRUIT SALAD SERVED WITH CREAM .....
- TEA - COFFEE - MINCE PIES ( VEGAN OPTION AVAILABLE)

## RESERVATION FORM

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

Address .....

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

Email: .....

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

No of persons ..... Deposit .....