



FESTIVE MENU



Homemade Soup of the Day served with Crusty Bloomer (GFA)

Prawn Marie Rose and Apple Salad served with Seasonal Leaves
and Wholemeal Bloomer(GFA)

Fanned Melon, Mango, Pineapple and Berry Compote with Raspberry Sorbet
and Fruit Coulis (GF)

Chicken Liver Pate, Red Onion Chutney and Garlic Bread (GFA)

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze
and Wholemeal Bread (GFA)



Traditional Roast Turkey with all the Trimmings (GFA)

Mushroom Stroganoff – Mushrooms sauteed with Onions, French Mustard, Brandy
and Double Cream served with Basmati Rice

Pan Fried Breast of Chicken in a Wild Mushroom Sauce
served with Sauteed Vegetables and Mashed Potatoes (GF)

Moroccan Lamb Tagine served with Basmati Rice and Flat Bread (GFA)

Fillet of Salmon served with Mashed Potatoes, Sauteed Vegetables
and drizzled with a Tomato and Basil Sauce (GF)

Grilled Goats Cheese with Seasonal Leaves, Tomato, Cucumber, Homemade Coleslaw,
Beetroot, Boiled Egg and your choice of Fries or Boiled Potatoes (GF)



Lemon and Ginger Cheesecake served with Vanilla Ice Cream

Traditional Christmas Pudding served with Warm Brandy Sauce (GFA)

Fanned Melon, Mango, Pineapple and Berry Compote with Strawberry Ice Cream
and Fruit Coulis (GF)

Snowball Coupe – Vanilla Ice Cream and Fresh Cream topped with a Snowball
Drizzled with Chocolate Sauce

Toffee Banana Meringue Crush – Crushed Meringue, Banana and Fresh Cream drizzled
with Toffee Sauce
served with Vanilla Ice Cream (GF)

Cheese Platter – Brie, Blue Cheese, Austrian Smoked, and Cheddar
served with Grapes, Apple, Celery and Crackers (GFA)



2 Courses ~ £24.95

3 Courses ~ £29.95

Price Includes Tea or Coffee with Mints
Available for groups of all sizes - compulsory for parties of 10 or more

No Service Charge Included

(GF/GFA - NON GLUTEN CONTAINING INGREDIENTS/GLUTEN FREE ALTERNATIVE)