

Eat Drink Be Merry

Xmas Party Menu

2 courses 19.95 3 courses 22.95

Starters

Pork apple and calvados pat`e toasted brioche, fig chutney

Panko breaded brie wedges, cranberry sauce

Traditional Greenland prawns cocktail with artisan baked bread

Slow roasted cherry vine tomato soup, pesto croutons, warm artisan bread

Main Courses

Hand carved free-range turkey breast with sage and onion stuffing, pigs in blankets, roast potatoes and vegetables pan gravy

Salmon fillet, roasted cherry vine tomatoes, sautéed potatoes, wilted spinach with a pesto drizzle

Sweet potato, spinach, feta and cranberry pie, roasted root vegetables and vegetarian gravy

Rump steak, peppercorn and brandy sauce, twice cooked fat chips, rocket salad and mushrooms

Desserts

Christmas pudding and brandy sauce

Milk and white chocolate pudding with cream

Raspberry and Amaretto tart with cream

Festive cheeses and biscuits, grapes (3.00 supplement)

Coffee and Mince Pies

10.00 pp non-refundable deposit at time of booking with menu choices. Any food allergens to be notified to us at time of booking full allergen information available for this menu. Menu will be available from 24th of November until the 23rd December parties of seven or more will be subject to a 10% service charge