

Festive Evening Menu

Served Tuesday to Saturday
Evenings in December

3 Courses £24.95

2 Courses £18.95

Add Coffee and a Petit Four for £1.00 extra

STARTERS

Warming Leek and Potato Soup

Goats Cheese Bruschetta topped with a
Red Onion Chutney

Moules Mariniere: Mussels in a Creamy White
Wine and Garlic Sauce

Parma Ham and Figs drizzled with Honey



MAINS

Roasted Turkey Escalope filled with a Cranberry
and Bramley Apple Sausage Meat Stuffing

Roast Sirloin of Beef with a Beef Dripping
Yorkshire Pudding

Smoked Haddock Fishcake with a Hollandaise
Sauce and topped with a Poached Egg

Roasted Butternut Squash, Beetroot and
Pumpkin Seed Tart with Buttered Baby Potatoes

*Unless otherwise stated Main Courses are
served with Seasonal Vegetables, Braised Red
Cabbage, Roasted Potatoes and a Rich Gravy*



DESSERTS

Figgy Pudding with Clotted Cream

Strawberry and Prosecco Truffle

Chocolate Fondant with an Orange Sorbet

Vanilla Panna Cotta with a Fruit Compote

Pre-Order Form

Name:	
Address:	
Company:	
Date of Party:	
Number in Party:	Time of Party:
FESTIVE LUNCH MENU	
	QTY
Leek & Potato Soup	
Goats Cheese Bruschetta	
Parma Ham & Figs	
Roasted Crown of Turkey	
Roast Sirloin of Beef	
Smoked Haddock Fishcake	
Roasted Butternut Squash Tart	
Figgy Pudding	
Strawberry & Prosecco Truffle	
Chocolate Fondant	
FESTIVE EVENING MENU	
	QTY
Leek & Potato Soup	
Goats Cheese Bruschetta	
Mussels	
Parma Ham & Figs	
Roasted Turkey Escalope	
Roast Sirloin of Beef	
Smoked Haddock Fishcake	
Roasted Butternut Squash Tart	
Figgy Pudding	
Strawberry & Prosecco Truffle	
Chocolate Fondant	
Vanilla Panna Cotta	
Allergies:	

£5 Deposit per head required to secure booking. Pre-order required.

Please inform us of any allergies on pre-order

