

FESTIVE FEAST MENU

Perfect for celebrating with colleagues, companions, family and friends



STARTERS

- Homemade Parsnip and Honey Soup (V)
- Traditional Prawn Cocktail and Granary Bread
- Pear and Blue Cheese Tart (V)
- Chicken Liver Pâté with Toast and Chutney

MAINS

- Traditional Roast Breast of Turkey served with Cranberry Stuffing and all the Festive Trimmings
- Fillet of Cod with a Mushroom, Leek and Chestnut Duxelles served with Sautéed Potatoes, French Beans and Watercress Velouté
- Braised Beef, Roasted Root Vegetables, Horseradish Mash and Red Wine Sauce
- Spiced Butternut Squash and Lentil Stew with Buttered Kale (V)

DESSERTS

- Traditional Christmas Pudding served with Brandy Sauce (V)
- Cheesecake with mulled Forest Fruit Compote and Chantilly Cream
- Chocolate and Chili Tart with Hazelnut Crumb and Chantilly Cream
- Sticky Toffee Pudding served with Butterscotch Sauce and Vanilla Ice Cream



Adults
£24.95

12 and under
£14.95

AVAILABLE:
25th November- 30th December
(Excluding Christmas Day and Boxing Day)

**WHY NOT BOOK YOUR
CHRISTMAS PARTY WITH US?**
Menu Options and Entertainment available

£10 deposit per person.
Minimum party size 8 guests.
Pre-order required 10 days prior.