

CHRISTMAS PARTY NIGHT MENU

Includes DJ until 11.45pm

STARTERS

Roasted Butternut Squash Soup
with toasted ciabatta (gfa,v.vg)

Prawn Cocktail
with brown bread and marie rose sauce (gfa)

Ham Hock Terrine (gfa)

CARVERY

Roast Crown of Turkey

Sirloin of Beef

Nutroast (vg)

All served with

Duck fat roasted potatoes, roasted carrots & parsnips, cauliflower cheese, broccoli, pigs in blankets, stuffing balls, Yorkshire pudding & gravy (gfa)

Grilled Salmon
with lemon butter sauce (gfa)

DESSERT

Christmas Pudding
with brandy sauce

Chocolate Tart
with vanilla ice cream

Vegan chocolate fudge cake
with vegan ice cream

Clementine crème brulee (gfa)

£40.00 per head – 3 Courses

£33 per head – 2 courses

£20 per head deposit

Pre order required by 1st November

Booking times between 5.30pm & 7.30pm

