

Festive Menu

Served 1st December to 23rd December 2017

Chef's Warming Broth

served with a roll and butter

Mango & Brie Parcels

served on a bed of mixed leaves

Garlic Mushrooms

served in a creamy garlic sauce on top of a garlic crouton

Melon & Prawn Cocktail

served with salad and marie rose sauce

Traditional Roast Turkey

with a sage and onion stuffing and a chipolata sausage

Traditional Roast Beef

served with Yorkshire pudding and all the trimmings

Fresh Poached Salmon

served with a creamy tomato, herb and prawn sauce

All of the above are served with new and roast potatoes and fresh seasonal vegetables

Stilton & Vegetable Crumble

served with garlic bread and salad

Selection of Festive Sweets

or Christmas Pudding with Brandy Sauce

1 Course £9.95

2 Course £13.95 (Starter & Main)

3 Course £16.95

Deposit of £5 per person required on booking for large parties (non-refundable).

Christmas Eve Menu

Served from 6:00pm

Chef's Tomato & red Pepper Soup

served with a roll and butter

Parma Ham & Melon

served with wild rocket and parmesan shavings

Garlic & Chilli King Prawns

served with garlic bread and salad

BBQ Chicken Wings

served on a bed of mixed leaves

Festive Steak Rossini

served on a garlic crouton topped with duck pate and a red wine jus

Succulent Lamb Shank

braised in a rich red wine and rosemary gravy with crushed garlic potatoes and fresh vegetables

Pollo Piccante

Chicken breast in a fiery sauce of onions, garlic, peppers, chillies, fresh tomatoes and red wine, served with rice and fresh coriander

Baked Cod Loin

with caper and lemon sauce, served with fresh herb potatoes and fresh vegetables

Mushroom, Cranberry & Brie Wellington

woodland mushrooms, spinach, sauté onions enhanced with fresh brie, wrapped in golden pastry

Selection of Festive Sweets

or Christmas Pudding with Brandy Sauce

3 Course £29.95

Children £19.95

Deposit of £10 per person required on booking (non-refundable).

New Years Eve Menu

31st December 2017 7:00pm to 9:00pm

Chef's Homemade Soup

served with a roll and butter

Garlic & Chilli King Prawns

served with garlic bread and salad

Salt & Pepper Chicken Wings

served on a bed of mixed leaves

Duck & Port Pate

served with wholemeal toast and redcurrant jelly

Fillet of Sea-bass

Oven baked with herbs and butter

Irish Lamb

Lamb shank cooked in a rich gravy with Guinness

Braised Steak

Prime braised steak with mushrooms in a rich red wine gravy

Vegetable Sizzler

Fresh vegetables cooked in a sauce of your choice and served on a sizzling hot skillet

Peppercorn Chicken

Fresh chicken breast with a creamy peppercorn sauce

All of the above are served with new and roast potatoes and fresh seasonal vegetables

Selection of Sweets

Bar Open till Late

Entertainment from Jo Jo Included

3 Course £29.95

Children £19.95

Deposit of £10 per person required on booking (non-refundable).