



Festive Season Party Menu 2018

Two courses £16.95 ~ Three courses £21.95

Not available Saturday evening or Sunday

Starters

Broccoli soup with dolcelatte crouton

Pear and pigeon breast salad with pickled chestnuts and port syrup

Breaded brie with redcurrant jelly

Duo of smoked fish rillettes with pickled vegetables and crispbreads

Crayfish cocktail with crab marie rose sauce

Mini turkey schnitzel on rocket and cranberry salad

Main Course

Roast beef or turkey with all the trimmings

Pan roast salmon with caper hollandaise

Smoked haddock and leek crumble

Spinach, ricotta and caramelised onion tart

Slow cooked lamb shank served with red wine jus (£4.50 supplement)

Roast potatoes, mashed root vegetables, buttered greens and carrots served to the table

Pan fried prime sirloin steak (10 oz) with skin on fat chips, garlic butter and balsamic cherry tomato salad (£8.95 supplement)

Steak sauces - peppercorn, blue cheese and peppercorn, classic béarnaise



(£2.50 supplement)

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Puddings

Christmas pudding with brandy sauce

Mulled fruit Eton mess

Chocolate orange brownie with Grand Marnier syrup and chocolate chip ice cream

Forest berry custard tart with raspberry panna cotta ice cream

Long Clawson stilton with red onion marmalade and malt loaf

Three scoops of ice cream or sorbet

Coffee or tea with mince pie (£2.50 supplement)

Choose a glass of any dessert wine or port for £4.25 or a brandy, malt whiskey or liqueur for just £3.25 from our "After dinner tipples menu"

Deposit £10.00 per person with booking required to secure date

Pre-order required for parties of seven or more, final selections required 5 days prior to your booking

Discretionary 10% service charge will be added to parties of seven or more