



CHRISTMAS DINNER MENU

3 COURSE £34.95 per head

2 COURSE £30.95 per head *(Mains & Desserts Only)*

• NO MIXING OF 2 AND 3 COURSES •

Available between 4 -10pm Mon - Fri

Saturday and Sunday 12:00 - 9:00 pm

Dates: Monday 22nd November – Thursday 23rd December

SELECT ONE FROM EACH COURSE

TOTAL

STARTERS

WINTER VEGETABLE SOUP

CREAMY CHICKEN & MUSHROOM VOL AU VENT

BREADED JAPANESE STYLE TORPEDO KING PRAWNS

VEGAN SALAD

MAIN COURSES

ROAST TURKEY, HAM & STUFFING

Served with All The Traditional Trimmings (Gluten Free Available, No Stuffing)

ROAST RIB OF BEEF WITH YORKSHIRE PUDDING

(Gluten Free Available, no Yorkshire Pudding)

OVEN BAKED SALMON FILLET

with a Creamy White Wine Sauce

All served with roast and creamed potatoes, selection of fresh seasonal vegetables & gravy

MUSHROOM & CASHEW NUT WELLINGTON

Seasoned Mushrooms, Cashew Nuts and Rice in Puff Pastry Served with Creamy Mashed Potatoes, Seasonal Vegetables and Vegetarian Gravy

DESSERTS

CHRISTMAS PUDDING

Served with Orange and Brandy Cream

WARM APPLE PIE

Served with Cream or Custard

BELGIAN CHOCOLATE CHEESECAKE

Chocolate Biscuit Base with a layer of Rich

CHOCOLATE CHEESECAKE

FRESH FRUIT SALAD

Served with Cream

TEA - COFFEE - HOT MINCE PIES

RESERVATION FORM

Name Company

Address

Tel (H) (W)

Email:

Date of your booking Time

No of persons Deposit