



CHRISTMAS LUNCH MENU

3 COURSE £24.95 per head

2 COURSE £21.95 per head *(Mains & Desserts Only)*

• NO MIXING OF 2 AND 3 COURSES •

Available between 12 noon and 4pm Mon - Fri

Dates: Monday 18th November – Monday 23rd December

gluten free available

SELECT ONE FROM EACH COURSE

TOTAL

STARTERS

CREAM OF VEGETABLE SOUP.....	<input type="checkbox"/>
PRAWN COCKTAIL IN A MARIE ROSE SAUCE.....	<input type="checkbox"/>
DUCK SPRING ROLLS WITH A PLUM SAUCE DIP.....	<input type="checkbox"/>

MAIN COURSES

ROAST STUFFED TURKEY AND HAM.....	<input type="checkbox"/>
<i>served with chipolatas wrapped in bacon</i>	

ROAST BEEF WITH YORKSHIRE PUDDING.....	<input type="checkbox"/>
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OVEN BAKED SALMON SUPREME.....	<input type="checkbox"/>
<i>served with Creamy White Wine Sauce</i>	

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

(V) GOATS CHEESE & BEETROOT BURGER.....	<input type="checkbox"/>
<i>Butternut squash, goats cheese and beetroot burger in a Brioche Bun served with skinny fries on a mixed leaf salad</i>	

DESSERTS

CHRISTMAS PUDDING.....	<input type="checkbox"/>
<i>served with orange and brandy cream</i>	

WINTER BERRY CHEESECAKE.....	<input type="checkbox"/>
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APPLE PIE WITH CREAM.....	<input type="checkbox"/>
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TEA - COFFEE - HOT MINCE PIES

COMPLIMENTARY GLASS OF RED or WHITE WINE or SOFT DRINK

RESERVATION FORM

Name Company

Address

Tel (H) (W)

Email:

Date of your booking Time

No of persons Deposit



CHRISTMAS DINNER MENU

3 COURSE £33.95 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 18th November – Monday 23rd December

SELECT ONE FROM EACH COURSE

TOTAL

STARTERS

WINTER VEGETABLE SOUP.....

CHICKEN AND APRICOT WITH TARRAGON TERRINE

served with a mixed leaf salad and apricot chutney.

CREAMY CHICKEN & MUSHROOM VOL AU VENT.....

BREADED JAPANESE STYLE TORPEDO KING PRAWNS

(served with a sweet chilli sauce)

MAIN COURSES

ROAST STUFFED TURKEY AND HAM

served with all the traditional trimmings

ROAST RIB OF BEEF.....

served with Yorkshire pudding

BAKED FILLET OF SALMON

with a creamy White Wine Sauce

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

(V) MEDITERRANEAN VEGETABLE WELLINGTON.....

served with crispy roast potatoes and a selection of seasonal vegetables.

DESSERTS

CHOCOLATE TRUFFLE CAKE *served with vanilla ice Cream*.....

APPLE PIE *served with cream*

RASPBERRY AND WHITE CHOCOLATE ROULADE.....

CHRISTMAS PUDDING *served with orange and brandy cream*.....

TEA/COFFEE AND HOT MINCE PIES

COMPLIMENTARY GLASS OF RED or WHITE WINE or SOFT DRINK

RESERVATION FORM

Name Company

Address

Tel (H) (W)

Email:

Date of your booking Time

No of persons Deposit