

Christmas 2023

Christmas Parties Booked between November 23rd to December 22nd



Starters

Stuffed Mushroom ^{V GF}

Cranberry, Blue cheese & Chestnut stuffed Portobello mushroom, served with a salad garnish & balsamic glaze

Roasted Root Vegetable Arancini ^{V GF DFA} *Vegan Alternate available on request

Mixed roasted vegetables in this risotto rice rolled in gluten free panko, served with a salad garnish & black garlic aioli.

Classic Prawn Cocktail ^{GFA DFA}

Classic Cocktail, Marie Rose sauce served on a bed of salad, with bread

Wild Boar Pate ^{GFA DFA}

Wild Boar pate, served on a bed of salad, with toasted bread & butter

French Onion Soup ^{GFA DFA}

Classic French onion soup served with a mini toasted cheese cruton

Mains

Traditional Roast Turkey ^{GFA DFA}

Roasted Turkey Breast, Yorkshire Pudding, Potato Gratin, Pigs in Blanket, Roast Potato, Stuffing, Brussels Sprouts, Honey glazed Carrots, Parsnips, & a selection of Vegetables

Homemade Chestnut & Cranberry Nutloaf ^{V Vg GFA DFA}

Homemade Nutloaf, Yorkshire Pudding, Roast Potato, Stuffing, Brussels Sprouts, Potato Gratin, Honey glazed Carrots, Parsnips, & a selection of Vegetables

Sous Vide Duck ^{GF DFA}

Slow Cooked Duck breast, served pink, with potato gratin, crispy kale, tender stem broccoli, redcurrant and red wine jus

Venison Bourguignon Pie

Slow Cooked venison with bacon, mushroom & pearl onions in a rich red wine gravy, served with colcannon mash, tender stem broccoli & rich bourguignon gravy

Hot Smoked Salmon ^{GF}

Served with Bearnaise sauce, grilled courgette, & Hasselback Potato

Bacon, Brie and Cranberry Burger

Two, Four ounce steak burgers topped with deep fried crispy battered brie, smoked streaky bacon & sweet cranberry sauce

Desserts

Fruits of the Forest Pavlova ^{GF V}

Cream filled meringue with forest fruits, served with raspberry coulis

Sticky Toffee Christmas Pudding

Mince pie in a shortcrust pastry base, topped with a sweet crisp crumble topping served with custard

Buche de Noel (Christmas Log)

Chocolate sponge filled with fresh cream & Cointreau soaked sponge fingers, covered in chocolate ganache, served with cream

After 8 Cheesecake

Minted cheesecake with chocolate after 8 topping

Lemon & Orange Sorbet ^{Vg GFA DFA}

Served with shortbread

Two Course 25.00

Three Course 29.00

Single Course 19.00

*Lunchtime Only

10 Deposit per person to secure booking