

Christmas Day Menu 2017

To Start.....

Carrot & Coriander Soup with a Cream Swirl served with Crusty Bread

Crayfish & Avocado Cocktail with Brown Chunky Bread

Camembert & Cranberry Puffs

Brussels Pate served with a Plum Chutney & Melba Toast

The Main.....

Traditional Roast Turkey

*Served with Bacon wrapped Chipolata Sausage, Chestnut & Cranberry Stuffing,
Goose Fat Roasted Potatoes, Rich Pan Gravy and Seasonal Vegetables*

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Medallions of Beef Topped with Caramelised Shallots

*Drizzled with a Red Wine & Madeira Jus Served with Potato Au Gratin & Seasonal
Vegetables*

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Salmon En Croute with a Creamy Champagne Sauce

Served with Garlic & Dill Parmentier Potatoes & Seasonal Vegetables

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*Wild Mushroom, Chestnut & Goats Cheese Tart with a Cranberry Jelly
Served with Herb Crushed New Potatoes & Seasonal Vegetables*

The Dessert.....

Traditional Christmas Pudding with Brandy Sauce & Cranberry Compote

Baileys Chocolate Cheese Cake Trifle

Fruits of the Forest Brandy Snap Basket topped with Vanilla Cream

Selection of Fine Cheeses served with Homemade Chutney, Grapes, Celery & Biscuits

To Finish

Freshly Brewed Filter Coffee & Home Made Truffles

Adult £69.95 Children £34.95 £20 Deposit & Pre Order Required

Christmas Fayre Menu 2017

To Start.....

Winter Vegetable Soup served with Crusty Bread
Smooth Chicken Liver Pate with Cranberry Jelly and Melba toast
Prawn & Melon Cocktail with a Marie Rose sauce served with Brown Bread
Mushroom Pepper Pot with Crusty Bread

The Main.....

Traditional Roast Turkey served with Bacon Wrapped Chipolata Sausage,
Chestnut & Cranberry Stuffing, Roasted Potatoes and Seasonal Vegetables
with a Rich Pan gravy

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Topside of Beef with a Yorkshire Pudding Roast Potatoes, Seasonal
Vegetables with a Red wine & Horseradish Gravy

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Herb Crusted Cod Loin with a Creamy Chardonnay Sauce served with
New Potatoes & Seasonal Vegetables

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Wild Mushroom & Butternut Squash Wellington with a Wild Mushroom
& Madeira Sauce served with New Potatoes & Seasonal Vegetables

To Finish

Traditional Christmas Pudding & Brandy Sauce
Baileys Crème Brule with Home Made Short Bread
Clementine Cheese Cake
Rum & Raisin Ice Cream

Add Filter Coffee & Mince Pies £2 supplement

Adult £19.95 Children £14.95

(not including Party Nights)

Christmas Eve, Boxing Day & New Year's Day

Adult £ 26.95 Children £15.95 (under 12's)

Includes Table decoration, Party Box & Crackers

Christmas Party Nights

Every Friday & Saturday in December

£30

PER PERSON

Deposit & Pre order required



Includes 3
Course meal,
Table
decorations,
Party Box &
Disco

To Start

Winter Vegetable Soup served with Crusty Bread

Smooth Chicken Liver Pate with Cranberry Jelly and Melba toast

Prawn & Melon Cocktail with a Marie Rose sauce served with Brown Bread

Mushroom Pepper Pot with Crusty Bread

Main

Traditional Roast Turkey served with Bacon Wrapped Chipolata Sausage, Chestnut & Cranberry Stuffing, Roasted Potatoes and Seasonal Vegetables with a Rich Pan gravy

Topside of Beef with a Yorkshire Pudding Roast Potatoes, Seasonal Vegetables with a Red wine & Horseradish Gravy

Herb Crusted Cod Loin with a Creamy Chardonnay Sauce served with New Potatoes & Seasonal Vegetables

Wild Mushroom & Butternut Squash Wellington with a Mushroom & Madeira Sauce served with New Potatoes & Seasonal Vegetables

Dessert

Traditional Christmas Pudding & Brandy Sauce

Baileys Crème Brulee with Home Made Short Bread

Clementine Cheese Cake

Rum & Raisin Ice Cream

Festive Afternoon Tea

Selection of Festive Finger Sandwiches

Turkey & Stuffing
Ham & Spiced Chutney
Mature Cheddar & Cranberry
Smoked Salmon & Cream Cheese
Roasted Red Pepper & Avocado

Selection of Warm Nibbles

Pigs in Blankets
Sausage Rolls
Mini Brie & Cranberry Parcel
Pork & Sage Stuffing Balls

Selection of Festive Cakes

Mini Fruit Cake
Mini Trifle
Chocolate Petit Fours
Mini Mince Pie

with a Glass of Mulled Wine

£15.95 per person pre Booking Required

Senior Citizens Christmas Fayre Menu

Starters

Soup of the Day served with Crusty Bread
Smooth Chicken Liver Pate with Cranberry Jelly and Melba toast
Prawn & Melon Cocktail with a Marie Rose sauce served with Brown Bread
Mushroom Pepper Pot with Crusty Bread

Main.....

Traditional Roast Turkey served with Bacon Wrapped Chipolata Sausage,
Chestnut & Cranberry Stuffing, Roasted Potatoes and Seasonal Vegetables with a Rich Pan gravy
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Maple Roasted Ham served with Roast Potatoes and seasonal Vegetables with a Madeira Gravy
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Herb Crusted Cod with a Creamy Chardonnay Sauce served with New Potatoes & Seasonal Vegetables
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Goats Cheese & Wild Mushroom with a Creamy Thyme Sauce served with Crushed New Potatoes
& Seasonal Vegetables

Dessert

Traditional Christmas Pudding & Brandy Sauce
Cheese Cake of the Day
Rum & Raisin Ice Cream

Add Filter Coffee & Mince Pies £2 supplement

*12pm – 2pm Every Wednesday – Saturday
throughout December*

2 Course £11.95 3 Course £14.95

(Main is a Half Portion £4 supplement for Full Portion)