



Christmas 2023 Celebration Menu

December 1st to 23rd
2 Course £19.95 / 3 Course £25.95

Starter

Spiced carrot & parsnip soup & herb croutons (v,vg*)

Prawn & crayfish cocktail (gf*)
Cinnamon, lemon, chilli mayo

Duck & orange pate with onion chutney (gf*)
Lemon & tarragon butter plus toast

Brie bites & peppadew bites (v)
Chilli tomato relish

Main

Traditional roast turkey (gf*)
*Roast potatoes, bacon wrapped chipolata, sage & cranberry stuffing
served with a selection of season vegetables*

Baked salmon bearnaise with red currents & chives
With potato gratin dauphinoise & green beans

Vegan beetroot wellington slice (v,vg)
Topped with a tomato gravy, crispy carrot & leek string plus new potatoes

Honey glazed pork chop with mulled red wine cabbage & brussels
Roasted potatoes

Dessert

Christmas pudding & brandy sauce
Lemon meringue roulade & vanilla ice cream
Vegan chocolate fudge cake & berry compote (v, vg)
Chef's Cheese Plate (gf*)

*Gf= Gluten free, V= vegetarian, VG= Vegan, *=Can be adapted
This Menu Is Not Offered on 24th December 2023*

Christmas Celebration Booking Form 2023

£19.95 2 Course per head

£25.95 3 Course per head

Name	
Telephone	
Email	
Date Requested	
Number of Guests	
Time Requested	

Booking Notes: Respectfully we require guests who wish to fetch a pram or buggy to inform us at the time of booking.

Deposit Paid	£	Card / Cash
Date Deposit Paid		

Deposit Note: £10 per head deposit is required at the time of booking. Card payment or cash only

Menu Selection

Name	Soup	Prawn Cocktail	Duck & Orange Pate	Brie & Peadew Bites	Turkey	Salmon	Beetroot Wellington	Honey Pork	Xmas Pudding	Lemon Meringue	Vegan Fudge Cake	Cheese

Menu Notes: Please advise us if you have any specific allergen requirements

V=Vegetarian Vg=Vegan Gf=Gluten Free Df=Dairy Free Vg*=Vegan option Gf*=Gluten Free option