



Christmas 2024 Celebration Menu

December 3rd to 21st
2 Course £21.95 / 3 Course £28.95

Starter

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

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

Chicken Liver Farmhouse pate with onion chutney (gf*)
Lemon & tarragon butter plus toast

Breaded Brie 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 & seasonal vegetables

Vegan beetroot wellington slice (v,vg)
Topped with a tomato gravy, rosemary baked carrots & roasted new potatoes

Minted Barnsley Lamb chop with braised red wine cabbage & brussels
Roasted potatoes

Dessert

Christmas pudding & brandy sauce
Lemon meringue pie & 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 2nd, 9th, 16th, 23rd & 24th December 2024

Christmas Celebration Booking Form 2024

£21.95 *2 Course per head*

£28.95 *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	Farmhouse Pate	Brie & Bites	Turkey	Salmon	Beetroot Wellington	Minted Lamb	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