

Christmas Menu

Starting off with our very own Candy Apple Cocktail
Absolute Pear Vodka blended with Cranberry, Apple Juice & Grenadine
A non-alcoholic version is also available.



Followed by chefs sharing platter, featuring:
* Pate Stuffed Mushrooms, Chicken Calabrese,
Grilled Prawn Skewer, Pork Belly Arancini & Mini Soup
(fully gluten free or vegetarian sharing platters available, just tell us how many you need)

Then please choose from.....

Turkey traditional roasted with all the trimmings
(mostly GF let us know and we will omit some of the trimmings)

8oz Sirloin Steak (£2.95 supplement) (gf) with hand cut chips,
salad and your choice of either black pepper sauce or Smoked Garlic &
Thyme Butter

Lamb Shank

Slow Cooked Lamb Shank set on Clapshot Mash with a Port & Stilton
Gravy & season Vegetables

Spaghetti

Spaghetti bound in a Cauliflower, Cashew Nut, Basil, Garlic &
Lemon Pesto served with Roast Cauliflower Florets, Toasted Hazelnuts,
Crispy Basil Leafs & Parmesan

Hake

Roast Fillets of Hake wrapped in Parma Ham, cooked with Baby Potatoes,
Asparagus, Red Onion & Capers, Lemon & Parsley Butter

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Christmas Pudding A Rich & Moist Christmas Pudding
served with Sweet Brandy Sauce (gf available)

Apple Crumble Tart

Individual Pastry Tart filled with Spiced Apples with a Crumble topping served
with a mini Toffee Apple and Clotted Cream

Strawberry & Prosecco Cheesecake

A Crisp Cookie Base topped with a creamy Strawberry & Prosecco
Cheesecake served with fresh Berries & Cream

Rounding it all off with Tea or Coffee
& Mincemeat Pies

£36.00pp



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