

Starters

Curried Parsnip Soup (gf) (ve)

Served with bread roll

Prawn & Smoked Salmon Cocktail (gf)

Served with brown bread and butter

Melon Slices wrapped in Parma Ham

Served with a Raspberry Coulis & side salad

Ham Hock Terrine

Served with Onion Chutney & Side Salad

Wild Mushrooms in a Creamy Garlic Sauce

Served on a Toasted Brioche (v)

Main Course

Roast Turkey (gf available)

Served with roast potatoes, baby boiled potatoes, honey roasted carrots, parsnips, sprouts, pigs in blankets & Gravy

Roast Ribeye of Beef (gf available)

Served with roast potatoes, baby boiled potatoes, honey roasted carrots, sprouts and a diane sauce

Maple & Mustard Glazed Salmon

Served with Glazed Carrots, Sprouts & Crushed New potatoes

Butternut Squash & Lentil Wellington (v)

Served with Glazed Carrots, Parsnips, Sprouts, New Potatoes & Tomato & Basil Sauce

Desserts

Sticky Toffee Christmas Pudding

Served with brandy Butterscotch Sauce & Ice Cream

New York Styled Cheesecake

Served with Mulled Wine Poached Plums

Chocolate Christmas Tree

Layers of sponge with dark & white mousse

Trio Of Sorbet (ve) (gf)

Raspberry, Lemon & Mango

Finished off with tea/coffee & mince pies

Adults - £70.00

Kids/Concessions - £35.00

All bookings are confirmed with £10 per person non refundable deposit