

CONTACT US:

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CHRISTMAS PARTY MENU

STARTERS

Classic Prawn Cocktail

Atlantic prawns dressed in Marie -rose sauce on a bed of crispy little gems. Served with seeded bread and butter.

Spiced parsnip soup

Served with a toasted ciabatta topped with crispy rocket.

Wild Mushrooms

In a cream and garlic . Served on toasted foccacia

Braised Beef Croquettes

served with pickled red cabbage and a horseradish cream

MAIN DISHES

Traditional Christmas Dinner/ Nut Roast (served accordingly)

Roast Norfolk Turkey crown, Roasted potatoes, parsnips and carrots.
Seasonal greens, pigs in blankets and sage and onion stuffing. Topped with red gravy

Festive Burger

Turkey Mince patty, topped with bacon, brie and cranberry, in a
toasted burger bun with salad. Served with truffle French fries.

8oz Sirloin

Served with garlic and chive butter served with side salad and
french fries

Salmon Fillet

Served with butter chive new potatoes and honey and soy pak choi

Feta and Spinach Wellington

Served with chestnut cream and potatoes of choice (new, Mash or
chips) and seasonal greens

DESSERTS

Christmas Pudding

Served with bandy butter and custard or cream

White Chocolate and Cinieman Bread and Butter pudding

Served with cream, custard or ice-cream

After 8 Chocolate Cheesecake

Served with Cream or Ice-cream

Affogato

Vanilla ice-cream topped with a shot of espresso

Cheeseboard

2 cheese, cheeseboard with a choice of English Cheddar, French
Brie, Blue stilton or Goats cheese served with crackers and chutney

2 COURSE

£28.50

3 COURSE

£34.50