



To Begin:

Creamy Garlic Mushroom Bruschetta

Or

Home Made Chicken Liver Pate laced with Brandy served with Toasted Ciabatta

Or

The Ultimate Prawn Cocktail Avocado with Marie Rose Sauce

Or

Three Onion Soup with a Stilton Crouton

The Main Event:

Succulent Roast Turkey served with Pigs in Blankets, Home Made Chestnut Stuffing and a Rich Gravy

Or

Salmon & Spinach (Semi) En-Croute!

Or

Tender Braised Steak in a Rich Burgundy Sauce

Or

Silky Chestnut Mushroom Stroganoff

(All Main Courses served with Roast Potatoes & Seasonal Vegetables)

The Finishing Touch!

Traditional Christmas Pudding Served with Custard or Double Cream or Ice Cream

Or

Home Made Cranberry & Orange Cheesecake with Ice Cream or Double Cream

Or

Home Made Luxury Mince Tart served with Double Cream, Custard or Ice Cream

Or

Selection of Cheese & Biscuits served with Grapes & Celery

Our Three Course Set Meal is priced at £18.95 per person. Most dishes are Home Made so please advise of any food allergies on ordering. Gluten Free and Vegan options can be added if required.

Party bookings must be for a minimum of 6 people. Crackers and Table Decorations will be provided. A deposit of £8.95 per person is required to secure the booking.

