



To Begin:

A Medley of Creamy Garlic Mushrooms with a hint of Brandy served with Crusty Bread

Or

Home Made Chicken Liver Pate laced with Port served with Crusty Bread & Festive Pickle

Or

Mini Dill Pancakes topped with Smoked Salmon and Lemon & Caper Crème Fraiche

Or

Carrot, Orange & Ginger Soup served with Crusty Bread & Butter

The Main Event:

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

Or

Tuscan Salmon Bake in a Creamy Sundried Tomato Sauce with Spinach

Or

Tender Braised Steak in a Rich Burgundy Sauce

Or

The Ultimate Nut Loaf packed with Fresh Herbs, Chestnuts and Cranberries served with a rich Vegetarian Red Wine Gravy

(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 Chocolate Orange Cheesecake with Ice Cream or Double Cream

Or

Home Made Spiced Apple Crumble 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 £19.95 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 maximum of 6 people. Crackers and Table Decorations will be provided. A deposit of £9.95 per person is required to secure the booking.