



Christmas Menu 2018

Sherried Celeriac & Roast Hazelnut Soup

Country Terrine with Damson & Sloe Gin Chutney

Roast Red Pepper & Goat's Cheese Bon Bons

Trio of Smoked Fish

Hot Smoked Salmon Caesar Salad , Smoked Salmon Cream Cheese Pin Wheel & Smoked Mackerel Pate Toasts

Nest of Melon with Citrus Sorbet & Mulled Syrup

Traditional Roast Turkey with Cranberry Sauce, Stuffing & Chipolata

Slow Braised Beef with Horseradish, Mushroom & Dripping Bread & Butter Pudding

Fricassee of Pheasant with Apples, Leeks & Ampleforth Cider

Fillet of Cod with creamed Watercress & Shrimps

Sweet Potato, Tomato, Chilli & Bean Herb Crumble

All served with Vegetables & Roast Potatoes

Traditional Christmas Pudding with Rum Sauce

Salted Caramel Tart with Praline Cream

Damson Posset with Chocolate Doughnuts

Sticky Ginger Sponge Pudding with Pineapple & Ginger Beer Syrup

Christmas Sundaes

Figgy cake, Christmas & Vanilla ice-cream, Mince pie's, Butterscotch sauce & Brandy Cream

Coffee & Chocolate

£23.50



Menu Order Form

Food orders must arrive 7 days before your event



A pre order for all three courses is required 7 days prior to the booking.
A non refundable deposit of £10 per person is required at the time of booking.

Date of Christmas Party	
Name of Party	
Total number of Guests	
Any Special Requirements	

Starter

Soup	
Terrine	
Goat's Cheese	
Smoked Fish	
Melon	

Main Course

Turkey	
Braised Beef	
Pheasant	
Cod	
Crumble	

Dessert

Christmas Pudding	
Salted Caramel Tart	
Damson Posset	
Sticky Ginger Pudding	
Christmas Sundae	

A minimum of 30 guests are required for a Private Functions
Lunchtime & Midweek evenings - 2 courses available @ £19.50
Monday-Thursday lunchtime minimum of 10 people