

Starters

Leek, Potato and Stilton Soup

Served with crusty bread & butter

Grilled Asparagus Wrapped in Parma Ham

With mixed leaves and a balsamic dressing

Smoked Salmon Parfait

With a citrus & herb centre served with melba toast

Main Courses

Traditional Roast Turkey

Served with seasonal trimmings

Aberdeen Angus Roast Beef

With Yorkshire pudding and horseradish cream

Whole Plaice

Grilled with a wild mushroom and tarragon cream
served with new potatoes and green beans

Mushroom and Chestnut Pudding

With a rich red wine sauce
served with roast potatoes and seasonal trimmings

Desserts

Traditional Christmas Pudding

With brandy sauce

Fresh Cream Profiteroles

Served with a hot chocolate sauce

Selection of Cheeses

Served with sweet tomato & chilli chutney, biscuits & grapes

Coffee & Mints

This year we will be offering the choice of a two or three course menu for lunchtime and evening from Tuesday 1st to Wednesday 23rd December.

Lunchtime sittings: 12pm – 2pm Tuesday to Saturday

Evening Sittings: 6pm – 8:30pm Tuesday to Saturday

Two Courses: £16.95

Three Courses: £21.95

Name of Party:

Date of Party: Time:

Address:

..... Post Code:

Tel No:

E-mail:

No. in Party:

Deposit enclosed at £5 per person:
(non-refundable)

Balance Due:

Please make your selection on the reverse of this page.