Christmas Party Menu 2025

To Start

Baked Camembert GF/V
served with ciabatta & red onion chutney
Prawn & Smoked Salmon Cocktail GF
prawns in marie-rose sauce topped with strips of
smoked salmon, served with granary bread
Melon & Cointreau Cocktail GF/V/VN
melon pieces served with a light cointreau syrup

Tomato & Roasted Pepper Soup GF/V/VN
served with a warm tin loaf
Creamy Garlic Mushrooms GF/V
served on a piece of toasted ciabatta
Chicken Liver Pâté GF
served with a red onion chutney & toasted ciabatta

Mains

Roast Turkey Crown GF

served with pigs in blankets, sage & onion stuffing, yorkshire pudding & cranberry sauce

Roast Topside of Beef GF

served with pigs in blankets, sage & onion stuffing, yorkshire pudding & horseradish sauce

Pan Fried Pork Loins GF

two 4oz pork loins pan fried, served with a cider gravy on a bed of apple mashed potatoes

Pan Fried Salmon Steak GF

served with rustic potato wedges, topped with a lemon & thyme white fish sauce

Mediterranean Wellington V

medley of vegetables baked in puff pastry, served with garlic rustic potatoes

Wild Mushroom & Tomato Risotto GF/V/VN

mushrooms in a garlic, onion & tomato sauce, topped with asparagus, served with vegan bread & olives

selection of seasonal vegetables and potatoes

To Finish

Traditional Christmas Pudding GF
with brandy sauce
Belgian Chocolate Fudge Cake GF/V
served with vanilla ice cream
Vanilla Bean Cheesecake GF/V/VN
with a mango coulis

After Eight Cheesecake
served with cream
Raspberry Trifle Gateau
served with cream
Cheese Platter GF/V
stilton, cheddar & brie served with grapes,
chutney & a selection of crackers

Coffee & After Dinner Mints

2 Course £26.95 3 Course £31.95

£10.00 per head deposit required

GF - Gluten Free V - Vegetarian VN - Vegan (please state clearly on your pre-order any special dietary requirements)

