

Dinner Dance 2024

Available dates – Fri 6th Fri 20th Sat 21st Dec

Homemade leek and potato soup served with a crusty roll

Homemade duck and Cointreau pate served with festive red onion chutney and finger toast

King prawn and avocado cocktail with a dijon mustard and lemon mayo dressing served with a lemon wedge

Portobello mushrooms topped with baby leaf spinach, blue cheese and a herb crumb, served with mixed leaves and a balsamic reduction

oOo

Roast Staffordshire turkey served with sage and onion stuffing and chipolata sausage

Chicken breast stuffed with caramelised onion and brie, wrapped in bacon served with red wine jus

Braised marinated shank of lamb, served with a port and rosemary sauce

Oven baked salmon fillet with a garlic, lemon and dijon crust. Served with a béarnaise sauce

caramelised leek, mushroom and goats cheese filo parcels served with a balsamic reduction

Festive nut roast Served with vegan gravy

oOo

Chocolate fudge cake

Toffee lumpy bumpy

Traditional Christmas pudding and brandy sauce

Sicilian lemon cheesecake

oOo

Coffee and mints

£42.95 3 courses including coffee

£10 per head deposit required

Pre order and balance due 7 days prior



Dinner Dance 2024

Dietary requirements

(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option

Homemade vegetable soup served with a gluten free roll (gf, df, ve)

Homemade duck and Cointreau pate served with red onion chutney and gluten free roll (gf)

Pan-fried garlic mushrooms (gf, df, ve)

Fanned melon served with forest fruits and fruit coulis (gf, df,

oOo

Roast Staffordshire turkey served with gluten free gravy (gf, df)

Chicken breast stuffed with caramelised onion and brie wrapped in bacon and served with balsamic reduction (gf)

Braised marinated shank of lamb, served with gluten free gravy

*Oven baked salmon fillet (gf)
Served with béarnaise sauce*

Braised marinated shank of lamb, served with gluten free gravy (gf, df)

Festive vegetable nut roast served with gravy (df, ve)

Winter vegetable stew with mashed potato (gf, df, ve)

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Traditional Christmas pudding with custard (gf)

Chocolate and raspberry tart (gf, df, ve)

Classic crème brûlée (gf)

Chocolate truffle brownie (gf, df, ve)

OOo

Coffee and mints

*£ 3 courses including coffee
£10 per head deposit required
Pre order and balance due 7 days prior*



Name

Time.....

Covers

Date.....

Starter	
Soup	
Pate	
Prawns	
Mushrooms	
Mains	
Turkey	
Chicken breast	
Lamb	
Salmon	
Parcel	
Nut roast	
Desserts	
Choc fudge	
Toffee lumpy bumpy	
Xmas pudding	
Cheesecake	

Dietary requirements