

Sunday Christmas Menu 2024

Available in our restaurant and lounge bar

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

Homemade breaded brie wedges, served with cranberry sauce

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

Roast Beef with Yorkshire Pudding

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

Slow roast belly of pork with a redcurrant 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

Baileys crème brûlée served with a shortbread finger

oOo

Coffee and mints

£25.95 2 course

£29.95 3 course



*£10 per head deposit required
Pre order and balance due 7 days prior*

Christmas Fayre 2024

Dietary requirements

Available in our restaurant and lounge bar

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

Homemade leek and potato 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, ve)

oOo

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

Roast Beef (can be df & gf, specify)

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

Slow roast belly of pork with gluten free gravy (gf, df)

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

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

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

oOo

Traditional Christmas pudding with custard (gf)

Chocolate and raspberry tart (gf, df, ve)

Baileys crème brûlée (gf)

Chocolate brownie truffle (gf, df, ve)

oOo

*£10 per head deposit required
Pre order and balance due 7 days prior*



Children's Party menu

available for children only up to 11 yrs old

butchers pork sausages, chips and peas

homemade chicken goujons, chips and peas

whole tail scampi, chips and peas

vegetarian sausages, chips and peas

Roast turkey, stuffing and chipolata

OOo

kid's ice-cream sundae

chocolate fudge cake

£12.95 for 2 courses



Name

Time.....

Covers

Date.....



| | |
|--------------------|--|
| Starter | |
| Soup | |
| Pate | |
| Prawns | |
| Brie | |
| Mushrooms | |
| | |
| Mains | |
| Turkey | |
| Chicken breast | |
| Pork | |
| Salmon | |
| Parcels | |
| Nut roast | |
| Roast Beef | |
| | |
| Desserts | |
| Choc fudge | |
| Toffee lumpy bumpy | |
| Xmas pudding | |
| Cheesecake | |
| Crème brulee | |

Please add children's meals here:

Dietary requirements