

Party Menu

Starters

Homemade Flavored Curried Parsnip Soup

with local fresh bread to dip into this winter warmer

Sauté Wild Mushrooms

served on toasted ciabatta

Classic Prawn Cocktail

served on a bed of fresh crispy iceberg lettuce & salad, with slices of fresh brown bread

Homemade Chicken Pate

with melba toast

Trio of Smoked Fish

served with mini brown bread

Mains

Turkey Roast Dinner

served with all the trimmings, crispy roast potatoes, homemade stuffing, Yorkshire Pudding, seasonal vegetables & our rich house gravy

Roasted Topside of Beef

locally sourced beef, generously sliced and served with crispy roast potatoes, seasonal vegetables, Yorkshire Pudding and our rich house gravy

Grilled Salmon with Hollandaise Sauce

served with sauté potatoes and green beans

Apricot & Goats Cheese Nut Roast

A nut roast with a twist, topped with melted goats' cheese, served with seasonal vegetables, roast potatoes and a side of vegetarian gravy

8oz Sirlion Steak

chargrilled 8oz Sirloin Steak, cooked to your liking, served with chunky chips, sauté button mushrooms and roasted vine tomatoes. £2.00 supplement

Desserts

Christmas Pudding with boozy brandy sauce

Apple Pie served with custard or ice cream

Mini Cheese Board served with a selection of cheeses

Homemade Chocolate Orange Cheesecake

Trio of Ice-cream our version of the Neapolitan, topped with a trio of chocolate stick

~FOLLOWED BY YOUR CHOICE OF TEA OR COFFEE & A WARM MINCE PIE~

