

Christmas Party Menu

Served between 12pm-8pm Monday to Saturday

Starters

SOUP OF THE DAY

Served with crusty bread & butter

CHICKEN LIVER PÂTÉ

Served with melba toast, chutney & salad garnish

MELON & MANDARIN COCKTAIL

Drizzled with grenadine syrup

CREAMED GARLIC MUSHROOMS

On a toasted Ciabatta

Main Course

ROAST TURKEY

Turkey breast, chipolata & cranberry stuffing with meaty gravy

ROAST BEEF

Slow cooked rump roast with Yorkshire pudding & red wine gravy

PEPPERCORN CHICKEN

Chicken breast with creamy peppercorn sauce
herb cubed potatoes & vegetables

COD LOIN

With cheese mash & vegetables

GOAT'S CHEESE & SPINACH WELLINGTON

Served with creamed mashed potatoes & vegetables

Desserts

A SELECTION OF SEASONAL DESSERTS

To Finish

COFFEE & MINCE PIES

£21.95

OAP £16.95 SERVED BETWEEN 12-3PM

BOOKINGS ONLY | PRE-ORDERS MUST BE GIVEN

Christmas Day Lunch

Served between 12.00pm - 2.30pm

On arrival

GLASS OF BUCKS FIZZ

Starters

SWEET POTATO & LEEK SOUP

Served with crispy cheese crouton

DUCK LIVER PARFAIT

With cranberry & red onion chutney & toasted brioche

PRAWN & CRAB COCKTAIL

Bound in Marie Rose sauce with
pickled cucumber & toasted bread shards

PORT DRENCHED MELON

Served with a refreshing sorbet

Main Course

ROASTED TURKEY BREAST

Slices of turkey breast with cranberry stuffing,
bacon wrapped chipolata & mild white wine gravy

BRAISED LAMB RUMP

Slowly braised lamb in minted red wine gravy

ROAST TOPSIDE OF BEEF

With a Yorkshire pudding & rich red wine gravy

COD & SALMON FOURRES

Poached fillets of cod & salmon sat on a
prawn & mushroom sauce, glazed with tomato

JERK VEGETABLES

A melange of seasonal vegetables marinated in jerk seasoning
served with wedges of sweet potato

Served with roast & duchess potatoes, buttered carrots,
sauteed sprouts & cauliflower in cheese sauce

Dessert

A SELECTION OF SEASONAL DESSERTS

To Finish

FESTIVE LIQUEUR

£49.95 ADULT/
£19.95 CHILD (UNDER 8)

PRE-ORDERS MUST BE GIVEN

New Year's Eve 5 Course Dinner Menu

Served between 6pm - 8pm

Relax at your table for the entire evening,
and see in the New Year with our party atmosphere

Appetiser

FRESH VINE TOMATO & BASIL SOUP

With a bread roll & butter

Starters

MUSHROOM MARSALA

Mushrooms poached in marsala wine, garlic & cream
Presented on a crisp ciabatta

HAGGIS NEEPS & TATTIES

Drizzled with a whisky cream

CAJUN CHICKEN

Strips of Cajun spiced chicken over a herb salad

Main Course

PORK BELLY

Slow cooked pork belly with colcannon cake
smothered with cider sauce

ITALIAN CHICKEN

Oven roasted chicken breast filled with
Mozzarella and pepperoni, sliced over a rich tomato
with sauté potatoes and vegetable parcel

WELSH OVEN BAKED LAMB SHANK

Tender lamb with onion and rosemary gravy cream
mashed potato and a vegetable parcel

SEA BASS FILLET

Pan seared sea bass fillet draped over asparagus sp
topped with shrimp butter with herbed cubed potato
& a vegetable parcel

VEGETABLE TAGLIATELLE

Egg pasta ribbons & roasted vegetables bound
with a tomato & basil sauce topped with cheese

Desserts

SELECTION OF SEASONAL DESSERTS

COFFEE AND CHOCOLATE MINT

£29.95 PER PERSON

(PRE-ORDER MUST BE GIVEN)