

3 course Lunch- Tuesday - Saturday £26.95 or 2 Course £22.95 3 Course Evening Tuesday - Thursday £27.95

3 Course Friday & Saturday PARTY evenings £30.95

Our Party Evenings really bring Christmas alive
From 1st December - 22nd December
You will be entertained with live Artists (don't forget your dancing shoes)
To secure your booking a non-refundable deposit of £10.00
Per person is required when booking. A choice of menu and
Final numbers are required 2 weeks prior to your booking
Cancellations on the day will be charged in full



A Happy New Year 2024



Tomato & Roast Red Pepper soup- Torn Basil & warm bread

Panko crumb & Rosemary dusted Bri e Wedge - Cranberry & Orange relish

Bubble Bobble Red Shrimp - Bloody Mary mayo dip

Chicken Liver & Redcurrant pate - Red Onion Marmalade

Main Course

FESTIVE TURKEY - Hand carved -with Bacon wrapped chipolata sausage chestnut stuffing, Roast & boiled potatoes, Roast parsnip & poultry gravy

FEATHERBLADE OF BEEF - melt in the mouth tenderly braised in a fabulous Red
Wine & Thyme Jus -stacked with crispy red onions
- served on a fluffy potato mash & roast parsnip

PRESENT OF CHICKEN - Filled with a savoury stuffing -wrapped in Prosciutto
Oven cooked & presented on a smoked bacon, cream & garlic sauce
Served with Dauphinoise potatoes

BUTTERNUT SQUASH, CUMIN & LENTIL WELLINGTON - & Vegetarian Gravy
Served with new boiled potatoes

All above served with Baby sprouts, minted petit pois peas & orange infused carrots

To Finish

CHOCOLATE ORANGE BAUBLE

Masons not Terrys with whipped cream

CHEESE & BISCUITS

With bouquet of grapes & Fig relish

STICKY TOFFEE CHRISTMAS PUDDING

with whipped cream or custard

PROSECCO & BLACKCURRANT
CHEESECAKE

With whipped cream