



Christmas Dinner

Party Menu

TWO COURSES £25.00 THREE COURSES £29.00

Starters

Warm Goats Cheese (GF)

Served on a bed of rocket with honey, pomegranate seeds & caramelised walnuts

Chicken Liver Parfait (GF)

Served with melba toast, pear chutney & mixed leaves

Carrot & Coriander Soup (GF)

Served with an oven baked roll

Duck or Vegetable Spring Rolls

Served on a bed of mixed leaf salad & a side of sweet chilli sauce

Mains

Traditional Turkey Dinner (GF)

With a selection of seasonal vegetables, pig in blanket, yorkshire pudding & sage and onion stuffing ball

Oven Roasted Salmon Wellington (GF)

Served with new potatoes, fine green beans & a creamy white wine sauce

Slow Cooked Pork Belly Strips (GF)

Served with Dauphinoise potatoes, finished with a cider & white wine sauce

Tofu Sweet & Sour Stir Fry (GF,V,VG)

Traditional dish served with sweet peppers, cucumber, spring onion, tomato & pineapple

Desserts

Christmas Pudding

Served with a warm brandy sauce

Chocolate Orange Cheesecake (GF Option Available)

Served with whipped cream

Mixed Berry Pavlova (GF)

Served with a chocolate shard

Baileys Creme Brulee

Served with a shortbread biscuit

Festive Gelato Bomb

Seasonal flavoured homemade gelato

Please let your server know of any allergies or intolerances you have.