Christmas Lunch Party

Menu

2 Courses for £22 3 Courses for £25.00

TO START

Warm Goats Cheese (GF)
Served on a bed of Rocket with honey, pomegranite seeds and caramalised walnuts

Chicken Liver Parfait (GFO)
Served with melba toast, pear chutney & mixed leaves

Winter Vegetable Soup (GF)
Served with a freshly baked roll

Prawn Cocktail
Served with brown bread quarters

MAIN COURSE

Traditional Turkey Dinner (GFO)
Served with a selection of seasonal vegetables, Yorkshire pudding, pig in blanket and sage 'n' onion stuffing

Oven Roasted Sea Bass Fillet (GF)
Served with crushed potatoes, wilted spinach & a white wine cream and dill sauce

Rump Steak Stroganoff
Prime Strips of rump beef in a paprika, vodka, mushroom and sauce accompanied with buttered rice

Oven roasted Butternut Squash (GF,V,VG)
Served with quinoa kale, cranberries and chick peas

Desserts

CHRISTMAS PUDDING
Served with warm brandy sauce

Winter Berry Cheesecake
Served with whipped cream

Chocolate Orange Pavlova (GF)
Orange sections, Cream and hot chocolate sauce

Baileys Creme Brulee
Seved with a shortbread biscuit

Christmas Dinner Party

Menu

2 Courses for £25 3 Courses for £29.00

TO START

Warm Goats Cheese (GF)
Served on a bed of Rocket with honey, pomegranite seeds and caramalised walnuts

Chicken Liver Parfait (GFO)
Served with melba toast, pear chutney & mixed leaves

Carrot & Corriander Soup (GFO)
Served with a freshly baked roll

Duck or Vegtable Spring Rolls
Served on a bed of mixed leaf salad & a side of sweet chilli sauce

MAIN COURSE

Traditional Turkey Dinner (GFO)
Served with a selection of seasonal vegetables, Yorkshire pudding, pig in blanket and sage 'n' onion stuffing

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 onions, tomatoes & pineapple

Desserts

CHRISTMAS PUDDING
Served with warm brandy sauce

Chocoate Orange Cheesecake (GFO)
Served with whipped cream

Mixed Berry Pavlova (GF)
Served with a chocolate shard

Baileys Creme Brulee
Seved with a shortbread biscuit