

Christmas Fayre 2023

Available in our restaurant and lounge bar

Homemade vegetable soup served with a crusty roll

*Homemade duck and Cointreau pate
served with festive red onion chutney and finger toast*

Smoked salmon, Atlantic prawns and dill crème fresh parcel

Homemade breaded brie wedges, served with cranberry sauce

*Button mushrooms poached in a creamy garlic and parmesan sauce,
served on toasted ciabatta*

oOo

*Roast Staffordshire turkey
served with sage and onion stuffing and chipolata sausage*

*Chicken breast stuffed with stilton and spinach
wrapped in bacon and served with red wine jus*

Slow roast belly of pork with a redcurrant sauce

Braised beef in red wine and stilton sauce

*Chimichurri marinated salmon fillet
topped with a parsley crust and served with lemon cream sauce*

*Mushroom, spinach, cranberry, walnut and brie wellington
served with vegan gravy*

Festive nut roast Served with vegan gravy

Braised marinated shank of lamb, served with a red wine, mushroom, onion and tomato sauce

oOo

Chocolate fudge cake

Key lime pie

Traditional Christmas pudding and brandy sauce

Strawberry swirl cheesecake

Festive panna cotta

oOo

Coffee and mints

£24.95 2 course £29.95 3 course

£10 per head deposit required

Pre order and balance due 7 days prior



Christmas Fayre 2023

*Dietary requirements
Available in our restaurant and lounge bar*

(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option

Homemade vegetable soup served with a gluten free roll (gf, df, ve)

*Homemade duck and Cointreau pate served with red onion chutney
and gluten free roll (gf)*

Pan-fried garlic mushrooms (gf, df, ve)

Fanned melon served with forest fruits and fruit coulis (gf, df, ve)

oOo

Roast Staffordshire turkey served with gluten free gravy (gf, df)

*Chicken breast stuffed with stilton and spinach wrapped in bacon
and served with balsamic reduction (gf)*

Slow roast belly of pork with gluten free gravy (gf, df)

Braised beef in gluten free gravy

*Oven baked salmon fillet (gf)
Served with lemon parsley butter*

Braised marinated shank of lamb, served with gluten free gravy (gf, df)

Festive vegetable nut roast served with gravy (df, ve)

Vegan meatball pasta bake (gf, df, ve)

oOo

Traditional Christmas pudding with custard (gf)

Chocolate and raspberry tart (gf, df, ve)

Festive panna cotta (gf)

Trillionaires tart (gf, df, ve)

oOo

*£10 per head deposit required
Pre order and balance due 7 days prior*



Children's Party menu

available for children only up to 11 yrs old

butchers pork sausages, chips and peas

homemade chicken goujons, chips and peas

whole tail scampi, chips and peas

vegetarian sausages, chips and peas

Roast turkey, stuffing and chipolata

OOo

kid's ice-cream sundae

chocolate fudge cake

£9.95 for 2 courses



Name

Time.....

Covers

Date.....



Starter	
Soup	
Pate	
Salmon	
Brie	
Mushrooms	
Mains	
Turkey	
Chicken breast	
Pork	
Braised Beef	
Salmon	
Wellington	
Nut roast	
Lamb	
Desserts	
Choc fudge	
Key Lime Pie	
Xmas pudding	
Cheesecake	
Panna Cotta	

Please add children's meals here:

Dietary requirements