

Christmas Fayre 2024

Available in our restaurant and lounge bar

Homemade leek and potato soup served with a crusty roll

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

*King prawn and avocado cocktail with a dijon mustard and lemon mayo dressing
served with a lemon wedge*

Homemade breaded brie wedges, served with cranberry sauce

*Portobello mushrooms topped with baby leaf spinach, blue cheese and a herb crumb,
served with mixed leaves and a balsamic reduction*

oOo

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

*Chicken breast stuffed with caramelised onion and brie
wrapped in bacon and served with a red wine jus*

Slow roast belly of pork with a redcurrant sauce

*Oven baked salmon fillet with a garlic, lemon
and dijon crust. Served with a béarnaise sauce*

*caramelised leek, mushroom and goats cheese filo
parcels served with a balsamic reduction*

*Festive nut roast
Served with vegan gravy*

Braised marinated shank of lamb, served with a port and rosemary sauce

oOo

Chocolate fudge cake

Toffee lumpy bumpy

Traditional Christmas pudding and brandy sauce

Sicilian lemon cheese cake

Baileys crème brûlée served with a shortbread finger

oOo

Coffee and mints

£28.95 2 course

£34.95 3 course



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

Christmas Fayre 2024

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 leek and potato 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 caramelised onion and brie wrapped in bacon
and served with balsamic reduction (gf)*

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

*Oven baked salmon fillet (gf)
Served with béarnaise sauce*

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

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

Winter vegetable stew with mashed potato (gf, df, ve)

oOo

Traditional Christmas pudding with custard (gf)

Chocolate and raspberry tart (gf, df, ve)

Baileys crème brûlée (gf)

Chocolate brownie truffle (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

£12.95 for 2 courses



Name

Time.....

Covers

Date.....



Starter	
Soup	
Pate	
Prawns	
Brie	
Mushrooms	
Mains	
Turkey	
Chicken breast	
Pork	
Salmon	
Parcels	
Nut roast	
Lamb	
Desserts	
Choc fudge	
Toffee lumpy bumpy	
Xmas pudding	
Cheesecake	
Crème brulee	

Please add children's meals here:

Dietary requirements