

Boxing Day

Served in our bar-lounge

Homemade parsnip and cauliflower soup served with a crusty roll

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

Crab and Prawn Cocktail

King prawns and crab on a bed of baby gem lettuce with a tobasco spiced marie rose sauce

Poached mushrooms in a creamy parmesan and garlic sauce served with a balsamic and herb ciabatta wedge

oOo

Roast Staffordshire turkey

served with sage and onion stuffing and chipolata sausage

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

Braised beef in a red wine and stilton sauce

Oven baked salmon fillet with a salsa verde herb crust

Served on a pool of sweet red pepper and tomato sauce

Festive nut roast

Served with vegan gravy

Lentil shepherd's pie

Lentils mixed with carrots, onions, tomatoes and celery topped with creamy mashed potatoes served with a seasonal vegetable medley

oOo

Chocolate fudge cake

Sicilian lemon cheesecake

Traditional Christmas pudding and brandy sauce

Key lime pie

oOo

Coffee and mints

2 course £39.95

3 course £45.95

£10 per head deposit required

Pre order and balance due 7 days prior

Tables available at 12.15, 12.30, 12.45, 1pm, 3.15, 3.30, 3.45 or 4pm

Please note all table bookings are allocated for 2½ hours



Boxing Day

Dietary requirements

Served bar-lounge

(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)

Braised beef in gluten free gravy

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

*Oven baked salmon fillet with salsa verde (gf)
Served in a pool of sweet red pepper and tomato sauce*

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

Lentil shepherd's pie (gf, df, ve)

*Lentils mixed with carrots, onions, tomatoes and celery topped with creamy mashed potatoes served with a
seasonal vegetable medley*

oOo

Traditional Christmas pudding with custard (gf, df, ve)

Chocolate and raspberry tart (gf, df, ve)

chocolate biscuit crumb filled with a chocolate & raspberry flavour filling finished with a raspberry swirl.

Lemon berry delice (gf, df, ve)

Crumb base topped with a lemon dessert filling, finished with a summer fruit compote.

oOo

£10 per head deposit required

Pre order and balance due 7 days prior



Children's menu

available for children only up to 11 yrs old

leek and potato soup

garlic ciabatta

fanned melon with fruit coulis

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butchers pork sausages, chips and peas

crispy chicken bites, 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

£19.95 for 3 courses



Please complete one form for all guest's pre-orders and return to us along with the total balance 7 days prior to the meal.

Name Covers

Date Sit down time

Starter		Dietary requirements		Kids menu	
Soup		Soup		Soup	
Pate		Pate		Melon	
Prawn Cocktail		Garlic Mushrooms		Garlic Bread	
Mushrooms		Melon			
Mains					
Turkey		Turkey		Pork Sausage	
Beef		Beef		Turkey	
Lamb		Lamb		Veg Sausage	
Salmon		Salmon		Chicken bites	
Nut Roast		Nut Roast		Scampi	
Shepherd's pie		Shepherd's pie			
Desserts					
Choc Fudge		Choc and Rasp Tart		Fudge Cake	
Cheesecake		Xmas Pud		Ice Cream	
Key Lime pie		Lemon Berry Delice			
Xmas Pud					

Please ensure food choices are in the correct column with gf, df, ve specified at the side

Adults 3 Course x £

Adults 2 Course x £

Children x £

Deposit

Balance