



## Two course £15.95 Three course £19.95

Pre-orders please. Available 28th November - 24th December Or Earlier or later dates can be arranged

### Starters

Prawn Cocktail Juicy prawns on a bed of shredded lettuce coated in a piquant sauce. Served with brown bread and butter.

Mushroom & Stilton Soup A light soup, full of flavour finished with stilton. Served with a warm roll and butter.

Chicken Wings Chicken wings cooked in a hot and spicy marinade. Served with garlic bread.

Rosemary & Garlic Crusted Brie
French Brie wedges, coated in a rosemary and garlic crumb and deep fried. Served with a salad garnish and cranberry sauce.

### Main Courses

Roast Turkey

Traditional Christmas dinner of sliced turkey breast, served with chipolata bacon roll, stuffing and cranberry sauce.

Beef Bourguignon Chunks of tender beef simmered in a rich red wine gravy, with onions, mushrooms and pieces of bacon.

Chicken Supreme with Asparagus A skinless chicken breast in a white wine and wild mushroom sauce with asparagus.

Poached Salmon
A supreme of Scottish salmon in a light white wine, tomato and basil flavoured sauce, finished with a little cream.

Mushroom, Brie, Hazelnut & Cranberry Wellington Sauteed mushrooms, porcini and cranberries, seasoned spinach with hazelnuts, topped with brie, baked in a puff pastry.

All main courses are served with potatoes and vegetables (unless you prefer otherwise).

Please note if you require gluten free gravy, please let us know when ordering.

#### Desserts

White Chocolate and Raspberry Brulee Cheesecake White chocolate cheesecake rippled with raspberry sauce, finished with a brulee glaze, set on a digestive crumbed biscuit base. Served with fresh cream.

Christmas Pudding and a Yuletide Sauce A traditional Christmas Pudding with a little cider, sherry, fruit and peel, served with a sweet white sauce and flavoured with cognac.

Banoffee Pie An American style Banoffee pie combining bananas, whipped cream and dulce de leché on a crushed butter biscuit base. Served with vanilla ice-cream.

Chocolate Fudge Cake
Chocolate cake sandwiched and masked with a chocolate fudge buttercream. Served warm with vanilla ice-cream.

Cheese and Biscuits
Choose from either soft mellow brie, tasty blue vein stilton or mature chedder. Served with a salad garnish and savoury biscuits.

Followed by a cup of freshly brewed coffee and after dinner mints.

If you would prefer to eat off our normal menu, book your table now and we will give you crackers & party poppers & treat you to coffee & mince pie after your meal

# **FESTIVE BOOKING FORM**

rr]										
NAME										
$ \mathbf{Z} $										
Z										
STARTERS										
Prawn Cocktail										
Soup										
Chicken Wings										
Brie Wedges										
8										
MAIN COURSES										
Turkey										
Beef Bourguignon										
Chicken Supreme										
Salmon										
Wellington										
DESSERTS										
Cheesecake										
Christmas Pudding										
Banoffi Pie										
Fudge Cake										
Cheese & Biscuits										
				l						
If you require sherry, wind may be pre ordered at you			e to be so	erved on	arrival	or at ar	ıytime d	uring ye	our mea	l, thes
	. conve									
Organisers Name		•••••		•••••	•••••		•••••	•••••		•••••

Date of Booking: ..... (Deposit £10.00 per person)

Time to eat: .....