

## Our Festive Menu

### Starters

King Prawn and Smoked Salmon  
Cocktail

*King Prawns with Cocktail Sauce on a Bed of  
Lettuce, topped with Smoked Salmon.*

Spiced Parsnip and Sweet Potato  
Soup

*Topped with Root Vegetable Crisps. (VE, DF)*

Baked Camembert and Red Wine  
Shallot Jam En Croustade

*Camembert and Red Wine Shallot Jam  
wrapped in fresh puff pastry. (V)*

Duck Liver, Orange and Brandy Pate  
*With Plum and Cherry Chutney.*

#### Allergen Information

If you have any allergies or intolerances please make sure to  
let a member of staff know.

Our kitchens contain many ingredients so we cannot  
guarantee the total absence of nuts, gluten, or other allergens.  
Menu descriptions do not contain all ingredients.

Our fryers are used to cook different products so we cannot  
guarantee total absence of animal products or allergen.

GF - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan

### Main Course

Hand-Carved Slow Cooked Beef  
Sirloin

or

Hand-Carved Breast of Norfolk  
Turkey

*With Bacon and Chestnut Stuffing,  
Cumberland Sausage Pig-in-Blankets,  
Roast Carrots and Sprouts,  
Glazed Parsnips,  
Roast Potatoes and a Rich Gravy.*

Walnut and Almond Nut Roast

*Root Vegetable, Cranberry and Nut Roast with  
Glazed Roast Carrot and Parsnips, Sprout and  
Oven-Roasted Potatoes.  
Served with Rich Gravy.*

Grilled Fillet of Seabass

*With a Homemade Bouillabaisse Sauce,  
served on Crispy*

*Crushed Baby Potatoes with Long-Stem  
Broccoli.*

### Desserts

Christmas Pudding

*Traditional Pudding made with Dried Vine  
Fruits,  
Candied Mixed Peel and Glace Cherries.  
Served with Rich Brandy Sauce. (V)*

Rich Dark Chocolate Truffle  
Cheesecake

*With Black Forest Coulis and Freshly  
Whipped Cream. (GF, V)*

Bramley Apple and Blackberry  
Crumble

*Served with a Creamy Vegan Custard. (VE)*

Zesty Lemon and Lime Tart

*With Berry Coulis and Freshly Whipped  
Cream. (V)*



Pre-booking with £10 per head non-refundable deposit required. Full payment of the balance is required no later than one week prior to the function. Cancellation policy 48 hours prior to meal, any cancellation after that will be payable in full.  
Pre-orders are required for all guests at least 72hrs before function.