

CHRISTMAS MENU

MONDAY - THURSDAY
7PM UNTIL 1AM

£300 PER TABLE (10 PER TABLE)

PROSECCO RECEPTION • 3 COURSE MEAL • DJ TILL LATE

APPETISER

King Prawn and Crayfish Cocktail
Duck Liver Pate with Toasted Brioche with Spiced Apple Chutney
Goats Cheese & Roast Vegetable Tartlet (v)

MAIN

Free Range Roasted Turkey
Roast Beef
Stuffed Butternut Squash (v)
All served with Honey & Thyme Roasted Carrots & Parsnips,
Roast Potatoes, Yorkshire Pudding, Cranberry & Chestnut Stuffing,
Pigs in Blankets and Red Wine Jus

DESSERT

Christmas Pudding
White chocolate cheesecake
Apple pie and custard

Bread basket to accompany, along with a bottle of red wine
& a bottle of white wine per table and crackers for all!

Please be advised guests have the choice of:

Two different main dishes per party

All bookings require a £20 per head deposit and the full payment 21 days prior event

All bookings are based on a min of 10 people and max 230 people