



DECEMBER EVENT MENU

PRICES PER HEAD INCLUDING SET MENU AND ENTERTAINMENT
THURSDAYS £45 FRIDAYS & SATURDAYS £50

STARTERS

ROASTED CARROT AND PARSNIP SOUP(V)
SERVED WITH A WARM BREAD ROLL

PRAWN AND CRAYFISH COCKTAIL
SERVED ON CRISP LETTUCE, IN A MARIE ROSE SAUCE AND A BREAD ROLL

GOATS CHEESE & WALNUT SALAD
BALSAMIC GLAZE

DUCK AND ORANGE PATE
SERVED WITH WARM BREAD ROLL AND A SPICED CHUTNEY

MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES AND SEASONAL
VEGETABLES

TRADITIONAL ROASTED TURKEY

BAKED COD SERVED WITH A PARSLEY SAUCE

HORSERADISH CRUSTED ROAST BEEF

FESTIVE NUT ROAST (V)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
SERVED WITH BRANDY SAUCE

SPICED APPLE AND PEAR CRUMBLE
SERVED WITH CRÈME ANGLAISE

SPICED POACHED PEAR
SHORTBREAD CRUMB AND CHANTILLY CREAM

WARM CHOCOLATE BROWNIE
SERVED WITH ICE CREAM

