



Christmas Party Menu

Available every Friday and Saturday during December (5th, 6th, 12th, 13th, 19th & 20th December)

Please note this is instead of the normal menu

2 COURSES £26.95 | 3 COURSES £32.95

STARTERS

HOMEMADE BLACK PUDDING BON BONS SERVED WITH AN APPLE CHUTNEY (GF)

HOMEMADE ROASTED TOMATO & RED PEPPER SOUP WITH WENSLEYDALE TO SPRINKLE AND CRUSTY BREAD (GFO) (VG) (VGNO)

HOMEMADE BREADED BRIE WEDGES WITH CRANBERRY DIP AND SALAD GARNISH (GF) (VG)

BLOODY MARIE PRAWN COCKTAIL ON A BED OF CRISP ICEBERG WITH CRUSTY BREAD (GFO)



MAINS

TRADITIONAL TURKEY DINNER WITH ALL THE TRIMMINGS (GF)

PAN FRIED SALMON WITH A LEMON, DILL & PRAWN SAUCE, FONDANT POTATO & VEGETABLES (GF)

SAUTEED STRIPS OF RUMP WITH PEPPERS AND KING PRAWNS IN A RICH PLUM SAUCE SERVED WITH EGG NOODLES OR RICE (GFO)

BROCHETTE OF HALLOUMI, PIMENTO, MUSHROOMS AND TOMATOES GRILLED AND SERVED ON A BED OF RICE WITH A SWEET CHILLI SAUCE (VG) (VGN)



DESSERTS

CHRISTMAS PUDDING AND RUM SAUCE

DARK CHOCOLATE TORTE WITH MULLED WINE COMPOTE AND POURING CREAM

CLEMENTINE AND CRANBERRY SPONGE PUDDING SERVED WITH VANILLA ICE CREAM OR CUSTARD (GF) (VG) (VGO)

CHEESEBOARD – 2 CHEESES, OAT BISCUITS, APPLES, GRAPES AND CHUTNEY (GFO)

