Christmas Menu Early Bird Special

Book a 3-course meal before 1st September 2018 and receive a bottle of wine per 4 people booked.

Glass of Prosecco on arrival

Glass of Prosecco on arrival for parties booked on the weekend. Get a glass of Prosecco for $\pounds 3$ when you book a party mid-week.

Starters

Chicken liver pate, watercress, toast and onion jam. Smoked salmon and prawn cocktail with baby gem lettuce and Marie Rose sauce. Grilled goats cheese and beetroot with radicchio, balsamic glaze and herb dressing. V - GF Winter vegetable soup with rustic ciabatta croutons. V - Vegan option

Main

Roast turkey, pigs in blankets, sage and onion stuffing balls, cranberry sauce and gravy. Slow braised short rib of beef in a red wine and herb sauce. Baked salmon with a white wine cream sauce. Roast vegetable quinoa with red pepper hummus, toasted pine nuts and rocket leaves. V - GF - Vegan option

> All served with roast potatoes, parsnips, carrots and Brussels sprouts. Gluten free gravy and stuffing option available.

Desserts

Christmas pudding and cinnamon custard. Glitzy chocolate orange torte with Chantilly cream. V-GF Tarte Tatin. V Champagne sorbet with fresh raspberries. V- GF- Vegan option

Pre-order to save

4 Budweisers for £10

Bottle of prosecco £20

available to pre-order when booking.

Buffet

Packages available from £15, minimum 10 people.



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