

Pre– Christmas Lunch Menu
Available for parties over 10

Leek & Potato Soup (V)

Honeydew Melon
Fruit Coulis (V)

Turkey Parcel
Stuffed with Festive Stuffing & wrapped in Bacon

Fillet of Salmon
White Wine Sauce

Goats Cheese & Cranberry Tortellini
Tomato & Cranberry Jus (V)

All served with Seasonal Vegetables & Potatoes

Christmas Pudding
Brandy Sauce

Banoffee Pavlova

Cheese & Biscuits £2.50 Supplement

Tea or Coffee
Chocolate Mints

Available Monday—Saturday

2 Courses £16.50
3 Courses £20.50
Includes Christmas Crackers

Pre– Christmas Dinner Menu
Pre-orders required

Leek & Potato Soup (V)

Honeydew Melon
Fruit Coulis (V)

Chicken Liver Pate
Oatcakes

Smoked Haddock & Spring Onion
Fishcake
Sweet Chilli Sauce

Turkey Parcel
Stuffed with Festive Stuffing & wrapped in Bacon

Fillet of Salmon
White Wine Sauce

Goats Cheese & Cranberry Tortellini
Tomato & Cranberry Jus (V)

Pork Loin Steak
Wild Mushroom Sauce

All served with Seasonal Vegetables & Potatoes

Christmas Pudding
Brandy Sauce

Banoffee Pavlova

Chocolate & Orange Pavlova

Cheese & Biscuits £2.50 Supplement

Available Monday—Saturday

2 Courses £17.00
3 Courses £21.00
Includes Christmas Crackers

Santa Sunday Menu
Pre-orders required
Sun Dec 3rd, 10th, 17th

Bring the family for a homemade festive Sunday Lunch including Roast Turkey. When you have had your fill, listen out for the familiar cry of Ho!Ho!Ho!, Santa will arrive and listen to your present list and will send all children home with an early Christmas gift. (all children under 10).

Leek & Potato Soup (V)

Honeydew Melon (V)
Fruit Coulis

Chicken Liver Pate
Oatcakes

Turkey Parcel
Stuffed with Festive Stuffing & wrapped in Bacon

Fillet of Salmon
White Wine Sauce

Goats Cheese & Cranberry Tortellini
Tomato & Cranberry Jus (V)

All served with Seasonal Vegetables & Potatoes

Christmas Pudding
Brandy Sauce

Banoffee Pavlova

Selection of Ice Cream

Tea or Coffee
Chocolate Mints

Adults £20.50
Children (under 10) £14.00
Including a gift from Santa
Includes Christmas Crackers

Christmas Wine Evening
Friday 15th December

Canapés

Kiln Smoked Salmon Mousse with Cured Salmon

Leek & Potato Soup

Roast Topside of Yorkshire Beef
Yorkshire Pudding, Glazed Carrots, Roast Potatoes & Gravy

Cheese & Biscuits

Chocolate & Orange Pavlova

Tea or Coffee
Chocolate Mints

£40.00 per person

Pre booking for wine evening is required. Arrive at 7.00pm for a glass of wine and canapés. 7.30pm sit down to a 6 course set themed dinner. A different wine will be served with your canapés, starter, middle course, main course and either dessert or cheese. Wines will be described by our connoisseur. Club tables operate on these evenings.



Christmas Day Menu
Pre Orders Required £10.00 a head non refundable deposit required.
12.30 or 4.00 sittings

Parsnip & Pear Soup (V)
Parsnip Chips

Smoked Salmon filled with Crab and Prawn Mousse
Marie Rose Dressing

Oven Baked Camembert
Studded with Rosemary and Garlic, Artisan Bread

Mango, Avocado & Pineapple Salad (V)
Christmas Syrup Dressing

Traditional Roast Turkey
With all the Trimmings

Pork Two Ways
Loin of Pork & Twice Cooked Belly Pork
Rich Roast Gravy, Apple Sauce

Pan-fried Seabass
Oven Roast Herb Tomatoes

Goats Cheese & Cranberry Tortellini (V)
Wild Mushroom Sauce

All served with Seasonal Vegetables and Roast Potatoes

Christmas Pudding
Brandy Sauce

Christmas Assiette
Mocha Chocolate Bavaois, Orange Panacotta, Raspberry Fool

Brandy Snap Basket
Winter Berry Ice Cream

Tea or Coffee
Chocolates

Adults £67.00
Children £37.00 (under 10)

Christmas
2017

