

Starters

Chefs Creamy Parsnip Soup

topped with Parsnip crisps, served with rustic bread and butter

Fresh Smoked Salmon & Crayfish Tail Bruschetta with home made Lemon and Dill Mayonnaise

Smooth Chicken Liver Parfait served with a Spiced Winter Chutney and Melba Toast

Mains

Traditional Turkey Roast

with roast potatoes, Yorkshire pudding, sage & onion stuffing, seasonal vegetables and lashings of turkey gravy

Chefs Own Green Thai Vegetable Curry with seasoned Basmati rice

Smoked Cod, Bacon & Brie Fishcakes served with new potatoes, fresh wilted spinach, and chefs smooth lemon butter sauce

Desserts

Spiced Homemade Apple Crumble with vanilla Crème Anglaise

Winter Berry Layered Cheesecake served with "Marybelle dairy" cream

Warm Traditional Christmas Pudding served with chefs brandy butter

Price per head

includes private room hire and Christmas crackers

Three course £18.95 Two course £14.95

Menu choice for ten or more diners, orders should be pre ordered and paid in full one week before the party

Please indicate how many of each dish are required





















