

CHRISTMAS PARTY

2 COURSE £28.95 3 COURSE £34.95

STARTERS

Mushroom Rarebit

Flat mushroom filled with mustard & cheese rarebit, rocket salad

Camembert Wedges

Camembert wedges coated in panko breadcrumbs, spiced plum chutney

Prawn & Chilli Taco

Soft tortilla filled with ancho spiced prawns, crunchy iceberg, guacamole, salsa, sour cream & coriander

*SHOT OF TEQUILA (£3 SUPPLEMENT)

Chicken Liver Pâté

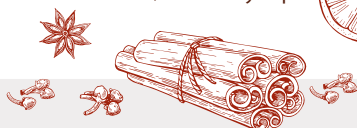
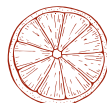
Smooth chicken liver pâté, fig chutney & Melba toast

Pigs in Blankets

Pork chipolatas wrapped in streaky bacon spiced with sriracha paste, spring onion, sesame seeds, lime

Garlic Bread

Topped with cheese, cranberry dip



MAINS

Christmas Turkey

Roast potatoes, pigs in blankets, stuffing, honey glazed root vegetables, buttered savoy cabbage, gravy

VEGETARIAN OPTION AVAILABLE

Hot Smoked Salmon & Spinach Gratin

Hot salmon baked in a spinach & cream gratin, jersey royals in tarragon butter, broccoli

Festive Burger, 2 beef patties, soft cheese, smoked bacon, turkey, stuffing, cranberry sauce in a seeded bun, Koffman fries

Mushroom & Gorgonzola Pizza

Topped with tomato sauce, mushrooms, gorgonzola, mozzarella & spinach

Chicken Supreme

Oven roast chicken supreme in a creamy mushroom & masala sauce, Koffman gratin, green beans

STEAKS

10oz Rump Steak (£3 SUPPLEMENT)

8oz Ribeye (£5 SUPPLEMENT)

8oz Fillet (£8 SUPPLEMENT)

*ALL STEAKS SERVED WITH KOFFMAN FRIES & PEPPERCORN SAUCE

DESSERTS

Christmas Pudding

Classic fruit sponge with festive spices, served with brandy cream

Triple Chocolate Brownie

Served with vanilla pod ice cream

Caramel Apple Pie

Shortbread pastry filled with apples in a buttery caramel & toffee custard, served with vanilla pod ice cream

Frozen grapes, chocolate, shot of grappa

(£3 SUPPLEMENT)

For those wanting something different – an amazing combo TRY IT!

New York Cheesecake

Creamy baked cheese on a biscuit base, served with Chantilly & cream & raspberry

Baron Bigod

Served with fig chutney, melba toast

 CONTAINS NUTS  GLUTEN FREE  GLUTEN FREE ALTERNATIVE AVAILABLE  VEGETARIAN  VEGAN

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION.



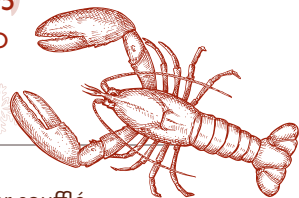
ALLERGENS

CHRISTMAS DAY

ADULTS £59.95 CHILDREN'S £29.95

*COMPLIMENTARY GLASS OF PROSECCO

SAMPLE



STARTERS

Prawn & Lobster Cocktail (€5 SUPPLEMENT)

Lobster shell, prawn & iceberg filling topped with fresh lobster, Bloody Mary dressing

Baked Figs **N** **V** **GF**

Goats cheese & walnut salad, honey dressing

Duck Liver Parfait **GF**

Smooth duck liver parfait, cherry compote

Cheese Soufflé

Twice baked cheddar soufflé

Smoked Salmon Terrine **GF**

pickled cucumber, horseradish cream

*All tables will receive a selection of Artisan breads with Bungay butter

MAINS

Christmas Turkey

Roast potatoes, pigs in blankets, stuffing, honey glazed root vegetables, buttered savoy cabbage, gravy

VEGETARIAN OPTION AVAILABLE

8oz Fillet Steak

(€5 SUPPLEMENT) or

12oz Ribeye

(€5 SUPPLEMENT)

Served with Koffman dauphinoise, green beans & Armagnac sauce



Cod Loin

Oven roasted cod loin, brown shrimp & samphire risotto, pesto cream

Mushroom Calzone **V**

Filled with wild mushrooms, goats cheese, spinach & truffle, served with a winter herb salad

Chicken Supreme **GF**

Marinated in Riesling wine, slow cooked in cream & tarragon sauce garnished with muscat grapes, served with creamy mashed potato & green beans

DESSERTS **V**

Christmas Pudding

Classic fruit sponge with festive spices, served with brandy cream

Chocolate Fondant

Rich sponge pudding with oozy chocolate centre, served with vanilla pod ice cream

Tipsy Trifle

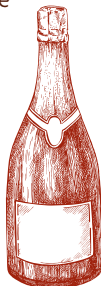
Sponge soaked in sherry with layers of custard, whipped cream & winter fruits

Tiramisu

Classic Italian pudding rich with mascarpone cream & coffee, served with Chantilly cream & raspberries

Brie de Meaux **N**

Considered the finest brie, served with fig chutney & walnut bread



- N** CONTAINS NUTS
- GF** GLUTEN FREE
- GF A** GLUTEN FREE ALTERNATIVE AVAILABLE
- V** VEGETARIAN
- VG** VEGAN



ALLERGENS

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION.