



3 COURSE FESTIVE MENU

£35 per person

STARTERS

Celeriac soup with truffle oil and with roasted pearl barley (v)

Oak smoked salmon plate with capers and shallots (gf)

Pulled ham terrine with cured beetroot and piccalilli

MAINS

All served with roast potatoes and garden vegetables

Roast turkey served with cranberry stuffing, pigs in blankets, crispy roasted potatoes, Chanteney carrots, honey glazed parsnips and buttered sprouts

Mixed nut roast served with crispy roasted potatoes, Chantarneey carrots, honey glazed parsnips and buttered sprouts (v)

Roasted pork cutlet with crackling on a bed of puy lentils with a festive cranberry relish (gf)

Pan fried sea bream with sweet potato two ways and crushed peas

Festive filo parcel stuffed with goats cheese and beetroot (v)

DESSERTS

Traditional Christmas pudding and brandy custard

Deconstructed cheesecake with brandy soaked cranberries

Rich Belgian chocolate mousse cake (gf)

Sorbet selection of lemon and raspberry (gf)

FOOD & DRINKS



CHRISTMAS DINNER

EXTEND YOUR MEAL WITH AN ADDITIONAL COURSE:

Add a superb cheese platter of Lancashire Blackstick Blue, Loire Valley Brie and Barbers Vintage Cheddar for £5 per person.

ADD A WELCOME DRINK:

Prosecco for £5 per glass per person.

House Champagne for £10 per glass per person.

CANAPE RECEPTION

Selection of homemade canapés for £12 per person.

TOP UP DRINK PACKAGES ON ICE

Take advantage of reduced prices and fewer on-the-day complications; pre-order your drink packages so they are ready and perfectly chilled on your table as soon as your guests arrive.

BEER PACKAGE 12/24 (£52/£100)

12/24 Heineken Bottles

PROSECCO PACKAGE £160

6 x House Prosecco Bottles

HOUSE WINE PACKAGE £120

6 x House Wine Bottles

CHAMPAGNE PACKAGE £260

6 x House Champagne Bottles

PREMIUM WINE PACKAGE £160

6 x Southern Rivers Sauvignon Blanc Bottles

OR

6 x Square Ranch Malbec Bottles

LANSON PACKAGE £370

6 x Lanson Bottles

