



Festive Winter Fayre

1st - 23rd December (Excluding 17th December)

£17.00 per person Pre Bookings only • £5.00 deposit per person required when booking

Starters

Prawn Cocktail

Succulent Atlantic Prawns served on crisp lettuce leaves with Marie Rose Sauce & Cheese Straws

Soup (v)

Roasted Tomato Soup laced with Crème Fraîche & Basil

Galia Melon (v)

Half a delicious Galia Melon overflowing with a selection of Mixed Fruits & Raspberry Coulis

Ham Hock Terrine

Drizzled with a Beetroot dressing

Mains

Traditional Roast Turkey

With Sage & Onion Seasoning, Pigs in Blankets and a Rich Pan Gravy

Poached Salmon Fillet

With seared King Prawns. Served with a White Wine & Dill Sauce

Fennel & Chestnut Roast (v)

With a Cranberry relish

All served simply "as they should be" with Roasted Potatoes, Honey Glazed Parsnips and a Medley of Winter Vegetables topped with Chestnuts

Deserts

Traditional Christmas Pudding

Served with a warm Brandy Sauce

Profiteroles with Chocolate Sauce

Cream filled Choux Pastry topped with a Rich Dark Chocolate Sauce laced with Baileys Liqueur

Retro Black Forest Gateau

Chocolate Sponge, Chantilly Cream and Cherries flavoured with Kirsch Syrup, hand finished with Black Cherries & Chocolate Decor

A Selection of Cheese & Biscuits served with Celery & Grapes

Afterers

Coffee & Mince Pies

Enjoy a delicious four-course Christmas menu

For more information & Bookings contact Dave Guest on 0121 501 3606 (option 2)