

# CHRISTMAS MENU 2024

Available 30th November - 28th December. Excludes Christmas Day

**2-courses £28.95, 3-courses £34.95**

## Making a Booking

### Payments & Deposits

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A £10 deposit per person is required. We will make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/cancellations. All outstanding balances & deposit payments must be paid on or before the day of your festive event.

### Changes & Cancellations

We understand things change & the number of guests may increase or decrease - if this happens we'll just need the final number attending your festive event at least 7 working days before your booking so we can ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us & cancel at least 24 hours before you are due to arrive otherwise we will charge the full deposit amount and the same for any no-shows.

### Booking Form

Please complete our booking form & your pre-order and either drop in or email to confirm your provisional booking. All menu pre-orders must be received at least 7 days before your Christmas booking to give us plenty of time to prepare. We recognise the importance of accurate allergen information, so if you have any specific concerns please speak to a member of our team & clearly specify with your booking.

## STARTERS

### Garlic Mushrooms (V)

Creamy white wine sauce on sourdough toasts

### Crispy Belly Pork

Apple sauce

### Homemade Chicken Liver Pâté

Red onion marmalade and sourdough toast

### Goats Cheese & Red Pepper Tartlet (V)

Dressed rocket salad

### Traditional Prawn Cocktail

Bread & butter

### Cream of Parsnip Soup (V)

Crispy croutons

## MAINS

### Traditional Roast Turkey

With all the trimmings

### Pan Roast Fillet of Salmon

Herby new potatoes, samphire and lobster sauce

### Asparagus & Leek Risotto (V)

Roasted vine tomatoes

### Braised Beef Rib

Horseradish dauphinoise potatoes, tender stem broccoli and a red wine jus

### 8oz Bistro Rump Steak (£3 supplement)

Garlic roasted tomato and mushrooms, chunky chips, peppercorn or Stilton sauce

### Seafood Linguine

Tiger prawns, squid and mussels, in a white wine and garlic sauce

## DESSERTS

### Vanilla Crème Brûlée

Homemade shortbread

### Warm Treacle Tart

Salted caramel ice-cream

### Traditional Christmas Pudding

Brandy sauce and fresh redcurrants

### White Chocolate & Orange Cheesecake

Chantilly cream

### Belgian Chocolate Truffle

Raspberry compote, white chocolate sauce

### Cheese & Biscuits (£3 supplement)

Black bomber Cheddar, Colston Bassett Stilton, Sparkenhoe Red Leicester and Somerset Brie, grapes, celery, chutney