

Starters

Roasted root vegetable soup, herb croutons

Confit chicken, ham and cranberry terrine, mixed leaves, fruit chutney, soda bread Smoked salmon & cream cheese roulade, mixed leaves, lemon dressing, croutons

Mains

Turkey paupiette with all the trimmings, rosemary jus
Baked red snapper fillet, tomato and red pepper sauce
Winter vegetable and cream cheese Wellington ve
Garlic & herb roasted pork chop, roast gravy

All main courses are served with roast potatoes, winter vegetables & roast gravy



Christmas pudding, brandy sauce

Mince pie cheesecake, brandy cream

Milk chocolate sponge, winterberries compote

Coffee and mini mince pies

Other dietary requirements available upon request – see booking conditions

£45 PER PERSON

£11 UPGRADE PRICE PER PERSON TO INCLUDE ½ BOTTLE OF HOUSE WINE MUST BE PREPAID BEFORE EVENT