

Cream of mushroom soup (vg)
Pork, apricot & pistachio terrine, apple chutney, toast
Crayfish cocktail, granary bread and butter
Honey drizzled baked brie, cranberry sauce, toast (v)

Main Course

Roasted breast of turkey Roasted topside of beef

served with roasted potatoes, stuffing, chipolata wrapped in bacon, honey and garlic glazed carrots, maple roasted parsnips, Yorkshire pudding, brussel sprouts & gravy

Loin of cod wrapped in pancetta, parsley & white wine cream sauce

Festive vegetarian nut roast, goats cheese and cranberry parcel, vegetarian gravy (v)

served with roasted potatoes, honey and garlic glazed carrots, maple roasted parsnips, brussel sprouts & yorkshire pudding

Dessert

Cranberry, hazelnut & orange chocolate torte, vanilla mascarpone
Christmas pudding, brandy sauce
Lemon & raspberry mille feuilles
Salted caramel & baileys cheesecake
Cheese board

To finish

A cup of tea or filtered coffee with a mini mince pie

A $\Xi 10$ non refundable deposit per person is required to secure your booking Pre orders are required a minimum of 2 weeks before the date of your party booking Please advise us if any of your party have any dietary requirements or food related allergies



Pre-order form
Date of Party Name of booking Number of people in party Time of booking
Time of bookingContact telephone number EmailDeposit paid
Amount outstanding
Menu Choices Starters Soup Terrine Cray fish cocktail Brie
Main course Turkey Beef Cod Nut roast parcel.
Dessert Chocolate torte Christmas pudding Mille feuilles. Cheesecake