

the Christmas party

(VE)(V) SOUP OF THE DAY WITH WARMED FRESH BREAD
SMOOTH BRUSSELS PATE WITH SWEET TOMATO CHUTNEY
SWEDISH MEATBALLS WITH TOMATO, BASIL SAUCE
(V) GOATS CHEESE PARCEL, CARMELISED ONIONS
(V) GARLIC MUSHROOMS IN A CREAM SAUCE ON TOAST
(VE)(V)(GF) CAULIFLOWER POPCORN WITH A SRIRACHA MAYONNAISE

THE MAIN DEAL...

(GF) ROAST TURKEY WITH ALL TRIMMINGS & CRANBERRY STUFFING
ROAST TOPSIDE OF BEEF WITH ALL TRIMMINGS & YORKSHIRE PUDDING
(GF) CHICKEN FILLET WITH GARLIC MUSHROOM CREAM SAUCE
(V) SEABASS RED THAI CURRY, FLUFFY RICE & PRAWN CRACKERS
(V)(GF) VEGETABLE MOUSSAKA STACK WITH CHICKPEAS & FETA SALAD
(VE)(V)(GF) VEGAN NUT ROAST WITH ALL THE TRIMMINGS

THE GUILTY PLEASURE...

(V) STICKY TOFFEE PUDDING & VANILLA ICE CREAM
(V) CHRISTMAS PUDDING WITH BRANDY SAUCE OR CUSTARD
(V)(VE)(GF) VANILLA CHEESECAKE
3 CHEESE BOARD WITH MIXED NUTS, SEASONAL FRUITS & BISCUITS
(CHEESE BOARD AN EXTRA £3.00 SUPPLEMENT)
(VE)(V) TRILLIONAIRE TART

PARTY SET PRICE...

2 COURSES £28 (STARTER & MAIN)

3 COURSES £32

DEPOSIT OF £10.00 PER HEAD IS NEEDED TO CONFIRM BOOKING
48 HOUR NOTICE OF NON ATTENDANCE IS REQUIRED, NON REFUNDABLE THEN AFTER

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS:
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH