



Festive Menu

2 COURSE £29.00 | 3 COURSE £35.00

Starters

Vegetable & Lentil Soup with a crusty bread roll (V) (NGCIO)

Chicken liver & Cognac Pate with apple & ale chutney & oatcakes (NGCIO)

Traditional Prawn Cocktail with Marie rose sauce, lemon wedge & brown bread

Main Courses

Traditional Roasted Turkey roast turkey with pork & herb chipolatas wrapped in bacon, sage & onion stuffing & rich turkey gravy

 $\label{eq:Grilled Scottish Salmon Fillet} With a cherry tomato \& herb cream sauce. (NGCI)$

Mushroom, Brie & Cranberry Wellington encased in puff pastry & with a mushroom sauce. (V)

All served with roasted potatoes, buttered Brussels sprouts & honey glazed carrots and parsnips

Dessents

Christmas Pudding with brandy sauce

White Chocolate & Raspberry Roulade with fruit compote

Tiramisu Cheesecake with fresh cream

Tea. Coffee & Mince Pies

Due to the nature of our cooking and size of our kitchen, we cannot guarantee that any item is 100% free of any allergenic substances.

Please make your server aware of any allergies when ordering.

NGCI/O - no gluten-containing ingredients / option | V-vegetarian

Bue-Orden Form

BOOKING NAME:
BOOKING DATE:
NO. OF GUESTS:

STARTERS	QTY	DIETARY REQUIREMENTS
SOUP		
PATE		
PRAWN COCKTAIL		
MAIN COURSES		
TURKEY		
SALMON		
WELLINGTON		
DESSERTS		
CHRISTMAS PUDDING		
ROULADE		
CHEESECAKE		

Booking Form

NAME		NO. OF GUESTS	
PHONE NO.			
EMAIL			
DATE OF BOOKING	TIMI BOOI		
DEPOSIT PAID	REMA BALA	INING INCE	

Your signature confirms you have read and understood the below terms and conditions, and that should you number decrease, deposits paid for the absent persons will not be refunded.

SIGNATURE: DATE:

TERMS AND CONDITIONS

- A non-refundable deposit of £10 per person is required to secure your booking.
- The completed pre-order form should be returned to us with the payment of your remaining balance,