

Aperitif

A Glass of Sparkling Italian Prosecco,
Served With a Selection of Canapés.

Soft Drinks available if preferred

Starters

Button Mushrooms Poached with
Cream & Garlic, Served on
Toasted Ciabatta, Topped with
Crispy Pancetta

Or

Chef's Own Recipe Chicken Liver and
Cognac Pâté, Served With
Toasted Ciabatta, Butter and
Red Onion Marmalade.

Or

Chef's Home Made Soup,
Leek & Potato Broth Served
With Freshly Baked Ciabatta and Butter.

Or

Grilled Goat's Cheese and Baby
Plumb Tomato Salad, With
Balsamic Reduction

The Main Event

Roast Breast of Shropshire Turkey, with a
Chestnut and Herb Stuffing &
Pigs in Blankets, Served With
Homemade Roast Turkey Gravy.

Or

Pan Roasted Gressingham Duck Breast, With
Honey Roast Parsnips and Raspberry Gravy.

Or

Grilled Fillet of Sea Bass Bonne Femme
(With a Creamy White Wine
& Mushroom Sauce)

Or

Spicy Five Bean Cassoulet, Served with
Roasted Vegetables and Crumbled Goats Cheese

*All Main Courses Served With Potatoes and Vegetables
Of the Season.*



Desserts

Steamed Christmas Pudding,
With Brandy Sauce and a
Cranberry and Cointreau Compote.

Or

Homemade Cheesecake Served
With a Baileys & Caramel Sauce

Or

Rich Chocolate Tort Topped with
Black Cherries, Kirsch &
Chantilly Cream

Or

A Selection of British and Continental Cheese With
Apple and Ale Chutney,
Celery and Biscuits
Available (with a £2.50 Supplement)

And Finally

Warm Mince Pies, Served
With A Glass of Sherry

Soft Drinks available if preferred

*Please contact us if you or your Party has any
questions regarding allergens.*

5 Course Festive Meal £32.50

**Available During December 2018
(Not Sundays)**

Booked Pre-Orders Only.

