

Christmas

PRIVATE PARTIES

Minimum number of 25 people:

3 course – min 25 pax including disco £45

2 course – min 25 pax including disco £40

Minimum number of 50 people:

3 course – min 50 pax including disco £39

2 course – min 50 pax including disco £35

Bespoke prices are available for groups under 25 pax or for anyone looking at a different menu offering. Please contact us for more details.

FESTIVE DINNER MENU

STARTERS

Potato & leek soup (V)

Served with crusty petit pain

Chicken Liver Pâté

Served with caramelized onion chutney and toasted ciabatta slices

Ham Hock Terrine

Served with fig chutney and toasty ciabatta bread

MAINS

Traditional Roast Turkey

Served with roast potatoes, pigs in blankets, seasonal vegetables, Yorkshire pudding, stuffing & gravy

Nut Roast (VE)

Served with roast potatoes, seasonal vegetables, stuffing & gravy

Grilled seabass fillet

Warm basil pesto dressing, new potatoes, roast carrots and fine green beans (GF)

DESSERT

Traditional Christmas Pudding (V)

Served with custard

Sticky Toffee Pudding

Served with vanilla ice cream (V)

Strawberry & Cream Cheesecake (V)

Served with raspberry coulis