

Christmas Party Menu

Cream of Roasted Squash & Ginger

Chef's Double Baked Parmesan Souffles

Chicken Liver Pate with Homemade Chutney

-All served with homemade date & walnut bread-

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Local Roast Quail with a Red Wine & Apricot Jus

Fresh Fish of the Day with a Tomato & Basil Salsa

Chestnut Roast with Caramelised Onion Gravy

*-All served with mini yorkshire puddings,
seasonal vegetables & roasted potatoes-*

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Homemade Christmas Pudding with Brandy Sauce

Rich Dark Chocolate Mousse

Bayleaf Pannacotta with a Wild Berry Coulis

Selection of Local Cheese & Biscuits (£2 supplement)

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Coffee & Minature Mince Pies

3 Courses £24

(Other menus and prices can be discussed: 01548 821232)