

STARTERS

French Onion Soup

Caramelized French Onions, laced with a vintage Merlot and Cognac, accompanied with homemade smoked Cheese and Chive twists

Native Lobster, Smoked Salmon & West Coast Crab Cocktail
With traditional Marie Rose sauce

Duo of Duck

Homemade Chinese Duck Fritter with Panko Breadcrumbs paired with sliced breast of Duck in a herb coating, finished with a drizzle of Oriental Hoi Sin sauce

Rhubarb & Gin-ger Melon Balls

Fresh Melon Balls, slow infused with Whitley Neil Gin, finished with Fruit Coulis

Refreshing Sorbet to cleanse the pallet

MAIN EVENT

Roast Breast of Turkey & Loin of Pork

With Bacon wrapped Chipolatas, Fresh Seasonal vegetables, Roast & Mashed Potatoes, Chestnut stuffing

Welsh Rack of Lamb

Coated with a Chestnut crust, served on Dauphinoise Potatoes, Vegetable medley & finished with Redcurrant jus

Fresh Fillet of Halibut

Oven baked & served on a Potato cake, dressed with Sun Dried Tomatoes, fresh Spinach, Garlic & Cream, finished with Asparagus tips

Nut Loaf

Mixed White and Brown Nuts, bound with mixed Cheeses and Cream, served on a Rosti Potato cake with rustic Tomato sauce (V)

DESSERT

Homemade Christmas Pudding
With Brandy sauce

Homemade Tiramisu

Encased in a milk Chocolate shell, topped with crushed Almonds

Lemon & Blueberry Eton Mess

Served with Vanilla infused Cream

Christmas Cheese Selection

A selection of Traditional & Seasonal Cheeses, Served with Celery, Black Grapes & Warm Bread

Coffee, Mince Pie & Mints

5 COURSES £63.95

CHRISTMAS DAY BOOKING FORM

To confirm your booking, please complete the following form and return with a non-refundable deposit of £10 per person

| Name: |
|--|
| Contact Telephone No.: |
| Address: |
| |
| |
| Postcode: |
| Email address: |
| No. in party: Adults:Children: |
| Date of party:Time: |
| CHRISTMAS DAY Please specify your selection by entering the total number against each dish. |
| STARTERS |
| Soup Cocktail Duck Melon Balls |
| MAIN EVENT |
| Turkey Lamb Halibut Nut Loaf |
| DESSERT |
| Christmas Pudding Tiramisu Eton Mess Cheese Selection |
| Special requests / wine pre-orders |
| |
| |
| |
| |
| |
| |

1. To confirm bookings, a booking form should be completed and returned, with a non-refundable deposit.
2. Upon receiving payment of the deposit a receipt will be issued. The customer should check that the deposit receipt is correct.
3. Should we have to cancel any bookings, due to unforseen circumstances, all

monies received from the customer will be refunded upon production of receipts. 4. We will never give your details to any other party, we may contact you from time to time by email with promotions and offers.