

BOOKING FORM

Please make sure you have a table booked with us before returning the form and deposit

Name:

Contact Telephone No:

Email address:

No. in party:

Adults: Children:

Date of party: Time:

1. To confirm booking, a booking form should be completed and returned, with a £10.00 per person 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 booking, due to unforeseen circumstances, all monies received from the customer will be refunded upon production of receipt.
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.

VEGAN MENU

Please specify your selection by entering the total number against each dish.

STARTERS

- | | | |
|---|---|---|
| ☐ Tomato and Roasted Vegetable Risotto | ☐ Roasted Plum Tomato Soup | ☐ Vegetable Pakora |
|---|---|---|

MAINS

- | | | |
|---|--|---|
| ☐ Carrot and Spiced Marmalade Wellington | ☐ Three Bean Chilli | ☐ Beetroot, Red Pepper & Quinoa Burger |
|---|--|---|

DESSERTS

- | | | |
|--|--|--|
| ☐ Santa's Rocky Road Sundae | ☐ Apple Crumble (with dairy free ice cream) | ☐ Sticky Toffee Pudding (with dairy free ice cream) |
|--|--|--|

GLUTEN FREE MENU

Please specify your selection by entering the total number against each dish.

STARTERS

- | | | | |
|---|---|--|---|
| ☐ Winter Vegetable and Red Lentil Soup | ☐ Smoked Salmon Crostini | ☐ Chicken Liver Parfait | ☐ Tomato and Roasted Vegetable Risotto |
|---|---|--|---|

MAINS

- | | | |
|---|---|---|
| ☐ Hand-Carved Breast of Turkey | ☐ Grilled Sea Bass | ☐ Slow-Braised Beef Featherblade |
|---|---|---|

DESSERTS

- | | | |
|--|--|---|
| ☐ Christmas Pudding (with brandy sauce) | ☐ Pavlova (with seasonal berries) | ☐ Chocolate Fudge Cake |
|--|--|---|

Notes/Dietary requirements:



from
Santa
Claus

Vegan & Gluten Free

SEASONAL FAYRE MENU

GLUTEN FREE

Seasonal Fayre

MENU

Available from November 23rd – 30th December.

STARTERS

Winter Vegetable and Red Lentil Soup

A classic, hearty British soup, slow cooked with tender vegetables and herbs. Served with gluten free bread.

Smoked Salmon Crostini

Freshly toasted gluten free bread topped with smooth herb cream cheese and smoked salmon, finished with a drizzle of balsamic glaze and fresh dill.

Chicken Liver Parfait

Silky chicken liver parfait infused with brandy, finished with a sweet cranberry jelly and served with toasted gluten free bread.

Tomato and Roasted Vegetable Risotto

A classic Italian risotto slowly cooked with roasted Mediterranean vegetables, vine-ripened tomatoes and fresh herbs.

Hand-Carved Breast of Turkey

With roast parsnips, honey-roasted carrots, buttered Brussels sprouts, roast and mashed potatoes and a rich gravy.

MAINS

Grilled Sea Bass

Grilled sea bass fillets served with a rich lobster Thermidor sauce, sugar snap peas and crushed new potatoes.

Slow-Braised Beef Featherblade

Tender, slow-braised beef feather blade served with a rich Hunter's sauce, creamy mashed potatoes and braised root vegetables.

Traditional Christmas Pudding

A classic festive pudding packed with vine fruits and warming spices, served with a rich brandy sauce. Topped with glacé cherries, flaked almonds and candied peel.

DESSERTS

Forest Fruits Pavlova

Crisp meringue nest, ice cream and fresh cream, topped with forest fruits.

Chocolate Fudge Cake

Moist chocolate sponge cake, layered with rich chocolate fudge icing. Served with cream or ice cream.

2 COURSES
£25.95

3 COURSES
£27.95



GLUTEN FREE

VEGAN

Seasonal Fayre

MENU

Available from November 23rd – 30th December.

STARTERS

Tomato and Roasted Vegetable Risotto

A classic Italian risotto slowly cooked with roasted Mediterranean vegetables, vine-ripened tomatoes and fresh herbs.

Roasted Plum Tomato Soup

Served with crispy croutons and baguette.

Vegetable Pakora

Served with a sweet chilli sauce.

Carrot and Spiced Marmalade Wellington

Carrots, mushrooms, spinach and sunflower seeds with a orange spiced marmalade wrapped in a puff pastry case. Served with sautéed potatoes and broccoli.

MAINS

Three Bean Chilli

Served with spiced sautéed potatoes & a crisp side salad.

Beetroot, Red Pepper & Quinoa Burger

Served on an sweet brioche bread roll, with tomato & ice burg lettuce, BBQ sauce, red onion chutney, finished with a dill pickle & chips.

DESSERTS

Santa's Rocky Road Sundae

Dairy free ice cream layered with chunks of rocky road and chocolate sauce.

Apple Crumble

Served with dairy free ice cream.

Sticky Toffee Pudding

Served with dairy free ice cream.

2 COURSES
£25.95

3 COURSES
£27.95



VEGAN