

Festive Fayre & Christmas Day Pre-Order Form

Party Name _____ Date of Party _____

Arrival Time _____ Deposit Paid _____

Contact Name _____ Telephone No. _____

Email Address _____

Street Address _____

Name	Under 12	2 or 3 Courses	Starter	Main Course	Dessert
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					

Child under 5 Roast Turkey Vegetarian Dish Christmas Pudding Ice Cream

Child under 5 Roast Turkey Vegetarian Dish Christmas Pudding Ice Cream

Wine _____

Pre-order your wine to have them waiting for you when you arrive. Please note your choices of wine and number of bottles required.

For larger parties, please use a continuation sheet

A £5 per head deposit is required upon booking your party.



Festive Fayre & Christmas Day



Festive Fayre Menu

Available from 2nd Decenber 2018 until 30th December 2018
2 Courses £16.95 / 3 Courses £19.95 • Under 12's 2 Courses £9.95 / 3 Courses £12.95
Under 5's FREE (menu on order form)

Starters

Garlic Wild Mushrooms

Delicious wild mushrooms finished in cream and served on toasted garlic ciabatta bread.

Roasted Red Pepper & Tomato Soup

The perfect winter warmer! Served with rustic breads for dunking.

Scottish Oak Smoked Salmon Salad

Wild Scottish Salmon, smoked and dry cured using English Oak. Served on a bed of crisp mixed salad with a lemon vinaigrette dressing.

Game Au Porto

Duck liver and seasonal game pate finished with a port, plum and lemon glaze. Topped with dry cured bacon, delicious berries and a sprig of garden thyme. Served with toasted rustic breads.

Main Courses

All of our main courses are served with our 'Fresh and Fabulous' roast potatoes and seasonal vegetables unless otherwise stated.

Oven Roasted British Red Tractor Turkey

Succulent Red Tractor assured British Turkey with bacon wrapped sausage, homemade sage and onion stuffing and a delicious gravy straight from the pan.

Festive Burger

A juicy beef patty topped with smoked streaky bacon, delicious brie and cranberry sauce. Served on a toasted brioche bun, with crisp mixed leaf lettuce, sliced beefsteak tomato and crunchy red onion.

8oz Sirloin Steak

A succulent British Sirloin steak, cooked to your liking and served with a stunning peppercorn sauce.

Lamb Shank in a Mint & Rosemary Jus

Tender lamb shank in a mint and rosemary gravy. Served on a bed of creamy colcannon mash.

Fish Pie Crumble

Salmon and white fish in a creamy cheese, spinach and parsley sauce with a layer of mashed potatoes topped with cheese and parsley crumble.

Wild Rice, Spinach, Nut & Honey Roast Vegetable Bake (v)

Wild and brown rice baked with spinach, mixed nuts, mature cheddar and crème fraiche, topped with honey roasted vegetables and flavoured with ruby port.

Desserts

Traditional Christmas Pudding

A generous portion of a traditional favourite served with brandy butter and clotted cream ice cream.

Winterberry Eton Mess

Winter berries, crushed meringue and whipped cream make this a truly decadent dessert.

Sticky Toffee Pudding

Delicious sponge pudding studded with dates and drenched in a sweet, sticky toffee flavoured sauce.

Chocolate & Almond Cheesecake

Served with a jug of pouring cream.

Christmas Day Menu

Bookings taken between 12noon & 3pm - FREE glass of Bucks Fizz on arrival
6 Courses £54.99 • Under 12's £27.99 • Under 5's FREE (menu on order form)

Starters

British Duck Pâté with Orange & Cointreau Glaze

Rich duck liver parfait with a fresh and zesty glaze. Served with toasted rustic breads.

Carrot & Coriander Soup (v)

A delicious warming soup topped with crispy pancetta and served with crusty bread for dunking.

Whole Baked Camembert (v)

Soft pungent French cheese, baked in its own wooden case and topped with rosemary and cranberries. Served with warm walnut bloomer bread perfect for dipping.

Seabass, Lime & Ginger Fishcakes

Award winning fishcakes made with delicate sea bass, cod loin, potato and spring onions, seasoned with ginger and lime.

Melon & Parma Ham

Fresh cantaloupe melon with air-dried Parma ham, raspberry coulis and fresh berries.

Sorbet Course *Champagne Sorbet perfect to cleanse the palate.*

Main Course

All of our main courses are served with our 'Fresh and Fabulous' roast potatoes and all the festive trimmings unless otherwise stated.

Rack of Lamb

French trimmed four rib lamb rack oven roasted and full of flavour. Served with a shallot and red wine jus.

Stilton Fillet Steak Medallions

Mouth-watering medallions of tender fillet steak, grilled to your liking and served with a delicious rich and creamy port and stilton sauce.

Mushroom, Cranberry, Brie & Hazelnut Wellington (v)

Sauteed mushrooms, cranberries and seasoned spinach with hazelnuts topped with brie and encased in a light puff pastry.

Oven Roasted British Turkey

Succulent Red Tractor assured British Turkey with bacon wrapped sausage, homemade sage and onion stuffing and a delicious gravy straight from the pan.

Pan Fried Seabass

A delicious fresh fillet of Seabass served on a bed of lemon scented baby potatoes with tender stem broccoli and a lemon hollandaise.

Desserts

Traditional Christmas Pudding

A generous portion of a traditional favourite served with brandy butter and clotted cream ice cream.

Grand Marnier Bread & Butter Pudding

Sumptuous pudding made with layers of bread cooked with butter, sugar and vanilla custard flavoured with Grand Marnier orange liqueur.

Sicilian Lemon Melting Pudding

Lemon sponge pudding filled with lemon curd and topped with fluffy white mallow. Served with real dairy vanilla bean ice cream.

Chocolate Covered Baileys Profiteroles

Baileys cream filled profiteroles with a delicious chocolate coating.

Cheese Course

Help yourself to our stunning local and international cheeses, hand-picked for their taste and texture. Served with biscuits, celery sticks, caramelised onion chutney & grapes.

Finished off with Coffee or Tea and delicious homemade fudge