

YOUR BOOKING

PLEASE CHECK AVAILABILITY AS SOON AS POSSIBLE TO AVOID DISAPPOINTMENT. IN ORDER TO CONFIRM YOUR BOOKING, JUST FILL IN THE FORM BELOW AND BRING IT TO THE BAR ALONG WITH YOUR DEPOSIT.

DATE: _____ TIME: _____

CONTACT NAME: _____

NUMBER IN PARTY: _____

ADDRESS: _____

POSTCODE: _____

TEL: _____

EMAIL: _____

STARTERS	QTY
MAIN COURSES	QTY
DESSERTS	QTY

TERMS & CONDITIONS

Christmas Fayre Menu available from 23⁰th November-24th December.
If you have specific food allergens and other intolerances please speak to a member of staff before choosing your dishes. All weights quoted are approximate, prior to cooking. Our menu descriptions do not list all ingredients. Whilst we take every care to preserve the integrity of our dishes to reduce the cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen free dishes.

202071



MERRY CHRISTMAS

SHOULDER OF MUTTON

CHRISTMAS MENU



CHRISTMAS FAYRE

SERVED FROM 30TH NOVEMBER-24TH DECEMBER
WEDNESDAY - SATURDAY 12PM - 2PM AND 6.00PM - 9.00PM

STARTERS

BACON AND POTATO ROSTI

TOPPED WITH SPINACH AND A POACHED EGG

SOUP OF THE DAY (V)

WITH CRUSTY BREAD AND BUTTER

WINTER RICE ROLLS(V)(G)

WITH CHIPOTLE DIP AND SALSA

CRAYFISH AND PRAWN SMORREBROD

A TRADITIONAL SCANDINAVIAN OPEN FACED SANDWICH

MAIN COURSE

ROAST TURKEY CROWN WITH ALL THE TRIMMINGS

CHESTNUT STUFFING, CHIPOLATAS WRAPPED IN BACON
AND CRANBERRY COMPOTE

GRILLED RUMP STEAK

TOPPED WITH YORKSHIRE BLUE CHEESE AND PORT SAUCE

ROAST PHEASANT BREAST

WITH BRAISED RED CABBAGE AND PLUM BRANDY SAUCE

GRILLED SALMON FILLET

WITH PESTO CRUMB, GREEN VEGETABLE RAGOUT AND
LEMON BUTTER SAUCE

GLAMORGAN SAUSAGES (V)

WITH CREAMY MASH, ROAST PARSNIPS AND ONION JUS

DESSERTS

CHRISTMAS PUDDING

WITH BRANDY SAUCE

DARK CHOCOLATE DELICE

WITH BRANDY, CHERRIES AND CHANTILLY CREAM

BROWN SUGAR MERINGUE

WITH PLUM AND RASPBERRY COMPOTE

STICKY TOFFEE BANANA PUDDING

WITH TOFFEE SAUCE AND VANILLA ICE CREAM
CHEESE & BISCUITS (£1 SUPPLEMENT)

COFFEE AND MINTS

3 COURSE £28,95 PER PERSON 2 COURSE £23,95 (PRE BOOKINGS ONLY)
PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES THAT YOU
MAY HAVE. GLUTEN FREE OPTIONS AVAILABLE

CHRISTMAS DAY LUNCH

SERVED 12.00PM - 2PM

STARTERS

WILD MUSHROOM AND PEARL BARLEY SOUP (V)

WITH TRUFFLE OIL AND PARMESAN CROUTONS

TRADITIONAL PRAWN COCKTAIL

WITH A WHOLEMEAL ROLL

NORTH EAST CRAB TART

WITH CHIVE BUTTER SAUCE

SMOOTH CHICKEN LIVER PARFAIT

WITH PORT AND CRANBERRY COMPOTE AND TOASTED
SOURDOUGH

CURED SALMON AND SMOKED SALMON PLATE

WITH BEETROOT RELISH, SOUR CREAM AND BLINIS

MAIN COURSE

ROAST TURKEY WITH ALL THE TRIMMINGS

(CHESTNUT STUFFING, CHIPOLATAS WRAPPED IN BACON AND
CRANBERRY COMPOTE)

ROAST SIRLOIN OF YORKSHIRE BEEF

YORKSHIRE PUDDING AND RED WINE JUS

HERB CRUSTED HAKE FILLET

WITH A PRAWN FRITTER, BUTTERY MASH AND PARSLEY SAUCE

ROAST PHEASANT AND PARTRIDGE BALLANTINE(G)

WITH GOOSE FAT FONDANT POTATO, RED CABBAGE AND
PLUM BRANDY SAUCE

BUTTERNUT SQUASH, SPINACH AND CHESTNUT WELLINGTON (V)

WITH CREAMY MASH AND VEGETABLE JUS

DESSERTS

CHRISTMAS PUDDING

WITH BRANDY SAUCE

FRUIT AND NUT

CHOCOLATE CAKE, BRANDY RAISINS AND CANDIED PEANUTS

GLAZED VANILLA RICE PUDDING

WITH PLUM AND RASPBERRY COMPOTE

CINNAMON PANNA COTTA

WITH APPLE AND HONEYCOMB

CHEESE & BISCUITS (£1 SUPPLEMENT)

COFFEE AND MINCE PIES

£75 PER PERSON (PRE BOOKINGS ONLY) CHILDREN HALF PRICE
PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES THAT YOU
MAY HAVE. GLUTEN FREE OPTIONS AVAILABLE