

Please complete the booking form/
menu below and return by one month
prior to event with a non-refundable
deposit of £5 per person.

Contact name: _____

Company name: _____

Telephone: _____

Email: _____

Date of event: _____

No. in party: _____

Preferred time: _____

Deposit enc: £ _____

	NAMES																				
Starters																					
Soup																					
Salmon																					
Duck																					
Parfait																					
Mushrooms																					
En Croute																					
Mains																					
Turkey																					
Cod																					
Duck																					
Beef																					
Lamb																					
Wellington																					
Pheasant																					
Desserts																					
Pear																					
Choc Torte																					
Toffee Pud																					
Lemon Tart																					
Xmas Pud																					
Cheese																					

Starters

Butternut squash and sweet potato soup
parsnip crisps

Smoked salmon and crayfish tian
with seafood sauce and granary bread

Smoked duck & orange salad
with redcurrant vinaigrette and toasted pine nuts

Chicken liver parfait
with toasted brioche, pear & date chutney

Garlic mushrooms & thyme
on sour dough dressed leaves basil oil

Glazed goats cheese en croute
with candy beats & cranberry dressing

Mains

Traditional roast turkey
with pigs in blankets & all the trimmings

Cod loin & serrano ham
creamed potato's shrimp & parsley sauce

Confit duck leg
*fondant potato, honey and thyme carrots, greens
and cranberry sauce*

Roast sirloin of beef
with yorkie pud and all the trimmings

Dorset lamb shank
*with roasted parsnips, creamed potatoes garlic, herbs
& redcurrant sauce £2.50 supp*

Cranberry Brie and chestnut wellington
ratatouille & spicy tomato sauce

Pheasant breast wrapped in parma ham
*with a herb & thyme butter, served with cranberry
sauce, fondant potato and a fricasse of vegetables*

Desserts

Pear & white chocolate crème brulee
served with hazelnut shortbread

Chocolate and orange torte
with chantilly cream and candid oranges

Sticky toffee pudding
*with hot caramel sauce and vanilla bean
ice cream*

Glazed sicilian lemon tart
Pink gin sorbet

Traditional christmas pudding
served with brandy sauce

Selection of cheese and biscuits
£2.50 supp



CHRISTMAS PARTY MENU

3 course £28.95 per person

2 course £22.95 per person

*(2 course menu available Monday to
Friday lunch times inclusive)*

*A wine list carefully selected to complement your meal is
available. The Restaurant will be festively decorated and
we will be taking Christmas Party Bookings from
December 1st to December 24th 2020.*