

Christmas Fayre 2023

Available in our restaurant and lounge bar

Homemade vegetable soup served with a crusty roll

*Homemade duck and Cointreau pate
served with festive red onion chutney and finger toast*

Smoked salmon, Atlantic prawns and dill crème fresh parcel

Homemade breaded brie wedges, served with cranberry sauce

*Button mushrooms poached in a creamy garlic and parmesan sauce,
served on toasted ciabatta*

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*Roast Staffordshire turkey
served with sage and onion stuffing and chipolata sausage*

*Chicken breast stuffed with stilton and spinach
wrapped in bacon and served with red wine jus*

Slow roast belly of pork with a redcurrant sauce

Braised beef in red wine and stilton sauce

*Chimichurri marinated salmon fillet
topped with a parsley crust and served with lemon cream sauce*

*Mushroom, spinach, cranberry, walnut and brie wellington
served with vegan gravy*

Festive nut roast Served with vegan gravy

Braised marinated shank of lamb, served with a red wine, mushroom, onion and tomato sauce

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Chocolate fudge cake

Key lime pie

Traditional Christmas pudding and brandy sauce

Strawberry swirl cheesecake

Festive panna cotta

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Coffee and mints

£24.95 2 course £29.95 3 course

£10 per head deposit required

Pre order and balance due 7 days prior

