

This Menu is Available for Pre-Booked, Pre-Ordered Parties

Starters

Grafton Regis Lamb Broth,
Puree of Leek and Potato Soup,
Or Minestrone Soup

Chefs own Chicken Liver Pate With Hot Toast
Chilled Melon with 2 Sorbet

Stilton and Chestnut Pate With Salad Garnish and Toast

Italian Mushrooms, Fresh Mushrooms Topped with Mozzarella and baked in a
Rich Tomato Sauce

Main Courses

Roast Turkey Dinner A generous slice of Turkey Breast Pigs in Blankets,
Stuffing Roll, with a Rich Turkey Gravy Dashed with Dry Sherry, Roast Potatoes & Fresh Seasonal Vegetables

Fresh Cod Italian Style, Fresh Fillet of Cod filled with Creamy Garlic Mushrooms Topped with Mozzarella Cheese and Baked in a Rich Tomato Sauce

Coq au Vin Breast of Chicken gently Cooked with Mushrooms, Pancetta, Garlic, Red Wine and Rosemary

Homemade Faggots, in a Rich Onion Gravy with Colcannon Mash and Fresh Vegetables

Roast Vegetable and Goats Cheese Tart, with a Choice of Potatoes and Fresh Vegetables

Dessert

Christmas Pudding with Brandy Sauce
Apple Crumble with Custard (GF)
Syrup Sponge Pudding with Custard (GF)
Ice Cream

2 Courses £23.95
3 Courses £27.95

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This menu is only available as a pre-booked pre-ordered party menu, choices must be pre-ordered.
This menu can not be used in conjunction with any other Menu. If one or more persons in the party chooses not to go from the party menu, each dish for the whole party will be charged individually.
All meals ordered will be charged in full unless we are notified at least 4 hours prior to the booking.
A £5/head non-refundable Deposit is charged to confirm bookings.
The Named person who makes the booking is responsible for the collection of the total, final amount due.
Individual billing and individual payment transactions will be charged 10% service charge.
This Menu is only available Tuesday, Wednesday, Thursday and Friday Lunchtimes, and Tuesday, Wednesday and Thursday Evenings.