

Christmas Celebration Menu 2018



STARTERS

Parsnip & Apple Soup
freshly baked ciabatta

Salt & Pepper Squid
lime mayonnaise

Potted Pork & Duck Rillettes
fig chutney, ciabatta

Loaded Potato Skins, Cheese & Red Onion
sour cream dip

Spiced Falafels
roasted vegetable salad, soured onions, tahini dressing
Gluten-free & vegan

Fresh Prawn & Crayfish Cocktail
with Marie Rose sauce, iceberg lettuce & brown bread

MAINS

Festive Roast Turkey
pigs in blankets, cranberry & sausage meat stuffing, roast potatoes, parsnips, cranberry sauce, buttered fresh vegetables & rich gravy

Christmas Brie & Cranberry Burger
chargrilled 7oz beef burger topped with pigs in blankets, seeded bun, coleslaw & chunky chips

Fillet of Salmon
roasted new potatoes, green beans, light mustard & caper dressing

Our Famous Barbeque Ribs
tender baby back ribs, served with chips, coleslaw, tangy bbq sauce & fresh orange

Puy Lentil & Mushroom Cottage Pie
carrot & swede topping, braised red cabbage
Gluten-free & vegan

Confit Duck
rich cherry sauce, pommes Anna, buttered fresh vegetables



DESSERTS

Christmas Pudding

served with Jude's brandy butter ice cream, mini mince pie

Zesty Lemon Posset

with shortbread biscuit

Blood Orange Sorbet

Jude's sorbet, cool & refreshing

Cheese & Biscuits

a selection of Cheddar, Brie & Stilton with red onion marmalade

Salted Caramel & Chocolate Pot

with shortbread biscuit

Spiced Plum Crumble

with 'pour your own' custard

2 courses for £22.50 3 courses for £26.50

2 courses & ½ bottle house wine per person £30*

3 courses & ½ bottle house wine per person £34*

**Wine will be served to your table in full bottles or a 375ml carafe- please share nicely! You can also upgrade your wine from house wine to New Zealand Sauvignon Blanc & Pinot Noir for £3 per head*

AFTER DINNER DRINKS

Please note the following are not included in the set menu price

Espresso Martini

a delightful blend of Vodka, Kahlúa & freshly brewed espresso shaken over ice 7.50

Christmas Cake Liqueur 50ml

made to our own special recipe with a blend of Amaretto, Brandy, orange liqueur and festive fruit 4.50

The Big Baileys

a very generous 100ml of the famous Irish Liqueur, served over ice 5.95

Mint Choc Moment

Creme de Menthe, Baileys & syrup de cacao shaken with cream 7.50

The Godfather

Amaretto mixed with whisky, ice and an orange twist 6.75

A £10 DEPOSIT PER PERSON IS REQUIRED AT TIME OF BOOKING
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE
A FULL LIST OF ALLERGENS IS AVAILABLE
MENU AVAILABLE 26TH NOVEMBER- 24TH DECEMBER
MONDAY - SATURDAYS ALL DAY & SUNDAY EVENINGS
(PLEASE PRE-ORDER USING THE ATTACHED PRE-ORDER SHEET ONLY, THANK YOU)

