

# Booking Form



Please fill out this pre-order form and return it to us informing us of any relevant allergies.

Date of Meal	2018	Time	Number of Guests						
Booked by (Name)	Telephone								

Two Courses £19.95

Three Courses £24.95

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### To Start



Spiced Parsnip & Apple Soup(v)
retness of the parsnips is sharpened by the presence of the apple in this delicious festive Soup
Topped with Parsnip and Apple Crisps, Served with a Warm Bread Roll.

Duck Liver Parfait with a Cointreau Orange Glaze

This rich duck liver parfait is finished with a fresh and zesty glaze. Served with toasted brioche bread and an apple apricot and mint chutney.

Goat Cheese & Red Onion Tartlet (v)

A crisp pastry tartlet filled with red onion confit and goats' cheese. Topped with a goat's cheese and spring onion crumble and finished with a red pepper coulis.

Smoked Haddock, Mozzarella & Spring Onion Fishcake (GF)

Smoked Haddock, mozzarella, spring onion and potato coated in crispy gluten free breadcrumbs and flecked with gluten free oats. Served with Fresh Rocket leaves, cherry tomatoes and a chunky chilli jam

Prawn, Crayfish & Avocado Cocktail

Luxury juicy Prawns and crayfish tails mixed in a Marie-rose sauce. Added to a crisp fresh salad and topped with avocado chunks. Served with a warm bread roll.



## *mains*



#### **Turkey Stuffing & All the Trimmings**

Succulent turkey breast served with Pork Sage & Onion Stuffing, Pigs in Blanket, Crispy Goose Fat Potatoes and seasonal Vegetables

Chianti Braised Blade of Beef

British farm assured blade of beef braised in a Chianti and onion petal gravey, served with Potato gratin dauphinoise and seasonal vegetables

Maple Mustard and Apple Glazed Belly Pork

Slow cooked tender belly of Pork glazed with a sweet maple mustard and apple glaze. Served on a bed of Colcannon Mash and finished with Savoy Cabbage.

Salmon & Spinach Wellington

Prime Scottish salmon in a spinach, butter and prawn sauce and wrapped in a puff pastry purse. Served with pan-fried chateau potatoes and fine green beans

#### **Butternut, Brie & Beetroot Tart**

A hand crafted gluten free, vegetarian pastry tart filled with butternut squash, beetroot chutney, Brie with Vintage Cheddar Cheese and truffle infused olive oil. Served with Crispy Roast Potatoes and Seasonal Vegetables



# To Finish



**Traditional Christmas Pudding** Richly fruited individual puddings made with vine fruits and cherries, enriched with Cider, Brandy Sherry and Port. Served with Brandy Custard.

**Sherry Trifle Cheesecake** 

Victoria Sponge base laced with sherry and topped with vanilla batter, decorated with a Raspberry swirl and finished with cream and roasted flaked almonds. Served with Pouring Cream and Raspberry Coulis.

Malted Milk Chocolate and Irish Cream Torte

Crunchy Chocolate biscuit base topped with milk chocolate truffle centered with soft Baileys cream, finished with chocolate ganache, milk chocolate malted balls and chocolate crispy pearls. Served with a chocolate swirl Ice-cream

Toffee Waffle and Rum Pudding style waffles with toffee centers and decorated with banoffee sauce. Served with Custard.

Strawberry & Prosecco Truffle Dessert
Light Vanilla Sponge base topped with white chocolate and prosecco flavored truffle topped with strawberry glaze, and strawberry and white chocolate decorations. Served with fresh Strawberries and Clotted Cream.

Cheese & Biscuits ton Served with cracker biscuits, Onion Chutney and Grapes. A mix of Brie, Cheddar and blue St



Live Music, Disco & FREE Buffet. Great Atmosphere, a night to remember!

> Tickets on sale soon with limited availability, please ask a member of staff for more details.

