

# CHRISTMAS FESTIVE MENU

AVAILABLE FROM  
29th NOVEMBER - 23rd DECEMBER  
£22.95 FOR 3 COURSE MENU

## STARTERS

### CLASSIC PRAWN COCKTAIL GF

Succulent prawns served on a bed of fresh baby gem lettuce, drizzled with a Gin-infused Marie Rose sauce, sprinkled with paprika, and garnished with a lemon wedge.

### HONEY ROASTED PARSNIP SOUP V GFA

A rich and velvety honey-roasted parsnip soup, bursting with comforting flavours, served alongside a warm crusty bread roll. Vegan option available.

### DUCK & ORANGE PARFAIT

Smooth and indulgent Duck & Orange Parfait, served with golden toasted ciabatta, a sticky fig relish, and a crisp salad garnish for a perfect balance of flavours and textures..



## MAINS

### FESTIVE ROAST TURKEY BREAST

Turkey dinner, served with creamy mashed potatoes, golden goose fat roast potatoes, seasonal vegetables, pigs in blankets, stuffing, and a rich meat gravy.

### CRISPY SEABASS FILLET GF

Crispy Seabass fillet served on crushed garlic new potatoes with seasonal veg and a lemon beurre blanc.

### 80z RUMP STEAK GF

80z Rump Steak, served with creamy mashed potatoes, sautéed garlic mushrooms, vine-ripened cherry tomatoes, and a rich red wine jus.

### CARROT WELLINGTON VE

Carrot Wellington with spiced marmalade, served with tender new potatoes and a selection of seasonal vegetables and vegan gravy..

## DESSERTS

### CHRISTMAS FONDANT V

Indulgent Christmas Fondant, perfectly baked and served with rich pouring cream and a decadent chocolate sauce, offering a warm and festive treat.

### CHRISTMAS PUDDING V

Traditional Christmas Pudding, brimming with festive spices, fruits, and rich flavors, served with a warm, velvety brandy sauce, making it the perfect indulgence for the holiday season.

### STICKY TOFFEE PUDDING VE GFA

Warm sticky toffee pudding served with a scoop of velvety vegan vanilla ice cream.

## BRING YOUR FURRY FRIEND £9.95

### STARTER

Pigs in blankets

### MAIN

Traditional Turkey Dinner

### DESSERT

Dog Ice cream

### ANY ALLERGIES

Our food is prepared in our busy kitchens (not a large factory with segregated production lines), so we cannot guarantee that any of our dishes are completely free from allergens. For your safety, if you have any allergies or intolerances, it is important that you inform us before you order.

# CHRISTMAS BOOKING FORM

## NAMES

	SOUP <small>v vga gfa</small>	PRAWN COCKTAIL <small>gf</small>	DUCK PARFAIT	TURKEY BREAST	RUMP STEAK <small>gf</small>	SEABASS <small>gf</small>	CARROT WELLINGTON <small>ve</small>	STICKY TOFFEE <small>ve</small>	CHRISTMAS FONDANT <small>v</small>	Christmas Pudding <small>v</small>

## CONTACT DETAILS

NAME:

E-MAIL:

MOB:

PARTY SIZE:

FURRY FRIENDS:

BOOKING DATE:

REQUESTED TIME:

TOTAL:

1. Timeliness: Please arrive on time; tables are held for 15 minutes. Late arrivals may not receive starters and/or dessert to ensure fairness for later bookings.
2. Age Restriction: No alcohol for those under 18.
3. Deposit & Payment: £10 per person deposit required at booking. Remaining balance is due 4 weeks prior, with final pre-orders due 3 weeks before. No changes after submission.
4. Large Bookings: Groups over eight will be seated at multiple tables.
5. Offer Exclusions: Vouchers and promotions not valid with this menu.
6. Menu-Specific Booking: Reservations are for the Christmas menu only.
7. Dietary Information: (v) indicates vegetarian dishes. We cannot guarantee dishes are free from nuts, derivatives, or fish bones.
8. Allergy Advice: Our kitchens handle allergens. Inform us of any allergies; full allergen information is available on request.

I ENCLOSE A DEPOSIT OF £10.00 PER PERSON.

FULL PAYMENT IS REQUIRED 4 WEEKS BEFORE BOOKING.

I confirm that if part or all of my party are more than 15 minutes late for my booking, they may not be served part or all of 3-course meal. No refunds or part-refunds will be given. This is for fairness to staff and the next party that may be booked in.

SIGNED: