# ChristmasPARTYMENU

Saturday 26th November to Saturday 24th December

# **LUNCHTIMES**

12 noon to 2.00pm Thursday, Friday and Saturday

#### **FVFNINGS**

6.30pm to 9.00pm Monday to Thursday 7.00pm to 9.30pm Friday and Saturday

Private Parties catered for 30+ in the Christina Room or The Vaults

## **BOOKINGS ONLY**

ONE COURSE - £15.00 | TWO COURSES - £19.00 | THREE COURSES - £24.00

# Christmas PARTYMENU will be accompanied by crackers and other festive fun!

#### IMPORTANT INFORMATION

All bookings require a pre-order at least 7 days before your arrival date. A £5.00 per person non-refundable deposit is payable when booking.

PLEASE PRE-ORDER YOUR CHRISTMAS PARTY MEALS USING THE SEPARATE ORDER FORM

(V) Vegetarian (GF) Gluten Free (VGN) Vegan If you have any special dietary requirements we will do our best to oblige (circumstances allowing)



#### TO BEGIN

- I Homemade Minestrone Soup served with Bruschetta (GF) (V) (VGN)
- I Classic Prawn Cocktail, Parmesan Wafer served with Marie Rose Sauce
- I Pepper and Stilton Baked Mushroom (GF) (V)
  - I Duo of Sweet Melon Balls served with a Strawberry Coulis (GF) (VGN)

#### THE MAIN MEAL

- I Hand Carved Locally Sourced Turkey Cranberry and Chestnut Stuffing, Pigs in Blankets and Pan Gravy
  - I Poached Salmon Steak served with Béarnaise Sauce
  - **I** Boeuf Bourguignon

served with Baby Onions, Button Mushrooms, Red Wine and Thyme

**I** Goats Cheese Tart

served with a Ratatouille Filling (V)

All served with a selection of fresh seasonal vegetables, roasted and minted new potatoes

# THE DESSERT

**I** Christmas Pudding

served with Brandy Sauce (GF IF PRE-ORDERED)

- I Baked Blackcurrant and Prosecco Cheesecake (GF)
- I Salted Caramel Profiteroles **Chocolate Coated** served with Vanilla Ice Cream
  - I Caramel Apple Betty with Custard Sauce
    - I Trio of Mixed Ice Cream

## TO FINISH

I Freshly Brewed Coffee with After Dinner Mints