

Christmas Menu

STARTERS

Lobster and Crab Bisque

Homemade creamy lobster and crab bisque served with croutons

Smoked Salmon Rosettes

With juicy prawns, cucumber and Marie-rose sauce served with mixed leaves and brown bread and butter

Homemade Venison Terrine

With red onion marmalade mixed leaves and toasted ciabatta

Deep fried Camembert and Brie

Served with tomato salsa and crusty bread

MAINS

Traditional Roasted Turkey Breast

Served with honey roasted carrots and parsnips, sprouts with bacon and pine nuts, roasted potatoes, Yorkshire pudding and gravy

Cod Loin wrapped in Parma Ham

Drizzled with balsamic glaze, served on a bed of baby spinach with dauphinoise potatoes

Slow Roasted Lamb Shank

Served on mash potatoes with honey roasted carrots and parsnips in a rich wine sauce

Beetroot, Walnut and Brie Wellington

Served with buttered new potatoes and mixed vegetables and gravy

DESSERTS

Homemade Christmas Pudding

With custard or ice cream or brandy sauce

Mulled Wine Jelly and Mixed Berries Trifle

Homemade Chocolate Fudge

Served with custard or ice cream

Festive Cheese Platter (£2.50 supplement)

Christmas New Year All Year

The Forge (Function Room) is available for bookings.

A unique meeting Venue which is available for:
Meetings | Christenings | Weddings | Birthdays
whenever you wish to celebrate or meet up with friends and family.

Hire charge is from £80.00 to £160.00, which does include a stocked Bar and Bar person.

We have a Buffet Menu available or we can price on your choice of Buffet, you can also provide your own food.

**ALWAYS BOOK IN ADVANCE
SO AS NOT TO MISS
YOUR SPECIAL DATE!**

