

How to Book your Meal

We are taking Christmas Party Bookings from 23rd November up until Monday 23rd December.

A non-refundable deposit of **£5.00** per person for our **Christmas party** menu and **£10.00** per person for our **New Year's Eve** menu secures your booking, a receipt for your deposit will be issued and deducted from your final bill.

Please telephone or call in to confirm availability of your required date and make a provisional booking, this booking will be held for 7 days. To confirm the booking the appropriate deposit is required to secure your date. We will require the food choices no later than 14 days prior to your booking.

This is a real must.

Any cancellations must be notified 24 hrs before your party date otherwise full payment will be due.

We will do our best to seat everyone in large parties together but owing to the design of our restaurant area this may not always be possible.

We look forward to seeing you during the Christmas period and will do our best to make sure you and your party have a great time.

If you would like to pre order any wine for the table then please speak to Mal and we can have it ready for you and your guests.

FREE BOTTLE OF PROSECCO FOR THE TABLE OF BOOKINGS OF 8 OR MORE AND THE ORGANISER GOES FREE FOR BOOKINGS OF 20+ MUST BE PAID BY 31ST OCTOBER 2019.

New Year's Eve

Menu

12pm - 2pm / 6pm - 9pm

£26.95 per person

Starters

Sausage & Mash on a Stick (GF)
Brie, Bacon & Cranberry Filo Bites
Beetroot Soup with Crème Fraiche (GF) (V)
Stuffed Mushrooms with Spiced Cous Cous (VG)
Cheesy Smoked Haddock Pots (GF)
Sweet Chicken & Bacon Wraps (GF)

Main Course

Pan-Seared Ribeye Steak
served with herb butter, shoe string fries (GF)
Chicken Supreme
served with a creamy parmesan & sundried tomato sauce, green beans and sautéed potatoes (GF)
Roast Aloo Gobi Curry
served with wild rice (VG)(GF)
Alpine Pork
tenderloin of pork, panfried in a smoked cheese sauce, served with a medley of green vegetables and chips (GF)
Risotto
butternut squash, goat cheese & dried cranberry risotto, served with garlic bread and house salad (GF)(V)
Salmon Steak
topped with a lemon sauce, served with new potatoes & vegetables

Sweets

Baileys Chocolate Mousse with Whiskey Cream Sauce & whipped cream
Sticky Toffee & Apple Crumble & Custard (GF)
Raspberry Prosecco Float (GF)
Donut & Ice-cream Sandwich

Devils Vegan Chocolate Cake (VG)
Banana Split & Taco Boat

Christmas Party

Menu

23rd Nov - 23rd Dec

2 course - £19.95 - 3 course - £24.95

Starters

Smoked Salmon Souffle
Halloumi, Carrot & Orange Salad (V) (GF)
Rainbow Spring Rolls (VG)
Lamb Patties (GF)
Carrot & Ginger Soup (GF) (VG)

Main Course

Roast Breast of Turkey & Baked Gammon
with sage & onion stuffing, chipolata wrapped in bacon, seasonal vegetables, roast & new potatoes and gravy (GF)
Braised Blade of Beef
slowly braised for over 4 hours, served on a bed of horseradish mash potato and red wine gravy (GF)
Vegan Nut Roast
served with vegan sausage, sage & onion stuffing, seasonal vegetables, roast and new potatoes with vegan gravy (VG)
Red Snapper
pan fried, served on a tomato sauce with a Mediterranean style salsa, accompanied by a salad and crispy fried potatoes (GF)
Chestnut & Mushroom Bourguignon
chestnuts and mushrooms with baby onions, carrots, cooked in a red wine and parsley stock, served with green beans and seasonal mash potatoes (VG)

Sweets

Gingerbread Oreo Cheesecake
served with pouring cream
Festive Cheeseboard (GF)
Christmas Pudding & Brandy Sauce (GF)

Sticky Toffee Pear Pudding *served with ice-cream*

Spicy Apple & Cranberry Oaty Crumble

& custard