Merry Christmas

PARTY MENU

Starters

SPICE CARROT SOUP
served with toasted sourdough and butter **GFA,V,VE**

CREAMY GARLIC MUSHROOMS
Finished with Blue cheese crumb, served on toasted sourdough **V**

HAM HOCK, PICKLED CARROT AND MUSTARD TERRINE
With toasted sourdough, butter and piccalilli

BLOODY MARY ATLANTIC PRAWN COCKTAIL
Served with Brown farmhouse bread and butter

AGAVE SYRUP ROASTED CARROTS
Served on a bed of whipped feta **VE**

Mains

TURKEY CHRISTMAS DINNER
Bolster Moor English reared roast turkey breast, pig in blanket, Yorkshire pudding and all the trimmings **GFA**

ROAST SIRLOIN BEEF
Served with Yorkshire pudding and all the trimmings **GFA**

CHEF'S SIGNATURE STEAK AND ALE PIE
12 hour braised Feather blade and ale pie topped with shortcrust pastry, hand cut chips or mash and homemade mushy peas

8OZ LAMB SHANK
(£5 supplement)
Locally sourced Broster's Lamb shank, served with buttery mash and tender stem broccoli

PARMESAN & PARSLEY OVEN BAKED SALMON FILLET
Served with a fondant potato, sauté leeks, spinach and a white wine lemon and cream sauce

WILD MUSHROOM GNOCCHI
Bound in a creamy peppercorn sauce and Sauté spinach **V,VE**
Add Chicken **£6**



Desserts

CHRISTMAS PUDDING
Served with winter berry compote
and Brandy sauce V

BROWNIE
Dark chocolate brownie,
served with Vanilla ice cream GFA, V

WINTER BERRY CRUMBLE
Served with custard or ice cream

PASSIONFRUIT CHEESECAKE
Served with pouring cream GF

A SELECTION OF ARTISAN CHEESES
(£3 supplement)
Served with traditional accompaniments

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PARTY MENU

2 Course £29

3 Course £34

Available from
Tuesday 1st December
through till
Thursday 31st December

Must be pre booked &
a non refundable
£5 deposit paid on
booking per person

