

CHRISTMAS PARTY MENU £18.95 / £22.95

2 course

3 courses

Prawn Cocktail

In a Marie-Rose sauce on crisp salad leaves. Served with malted bread.

Cheesy Mushroom Bake II

Button mushrooms baked in a rich cheese sauce, served with garlic ciabatta.

Chicken Liver Paté

Served with Fig & Honey chutney and toasted bloomer bread.

Winter Soup

Creamy Pea & Ham soup, flavoured with a touch of mint. Served with malted bloomer bread.

Warm Goats Cheese Salad II

Two goats cheese and cranberry croutons served on a citrus dressed beetroot salad

Traditional Christmas Dinner

Roast Turkey with all the trimmings; honey glazed parsnips, brussel sprouts, roast potatoes, carrots, pigs in blankets and stuffing.

Duck Confit

Duck Leg, slowly cooked and falling from the bone. Served with buttery mashed potato, seasonal vegetables, braised cabbage and a sweet red berry jus.

Lamb Shank

Slow-cooked Lamb Shank, served on the bone with mashed potato, broccoli and rosemary jus.

Salmon Fillet

Poached fillet of Salmon served with new potatoes and broccoli, finished with hollandaise sauce and a sprinkle of chives.

Roast Chicken

Half chicken rubbed with a blend of lemon, garlic, parsley and oil, slowly cooked in our Rotisserie oven. Served on a bed of roast potatoes with seasonal vegetables and a pot of cranberry gravy.

The Garfunkel's Pie

A butter enriched short crust pastry pie served with mashed potato, seasonal vegetables and a jug of red wine gravy. Choose from: Chicken, Leek & Ham OR Steak, Mushrooms & Ale gravy.

Roasted Vegetable & Goats Cheese Risotto ■

Arborio rice cooked in a rich tomato and white wine sauce with Goats cheese and a selection of Mediterranean vegetables, topped with sour cream.

Traditional Christmas Pudding

Served with brandy sauce.

Chocolate Fudge Cake

Served warm with a choice of cream or ice cream.

Black Forest Gateaux

A chocolate and black cherry sponge soaked in kirsch, layered with a light chocolate mousse and whipped cream. Served with vanilla ice-cream.

Apple & Cinnamon Crumble

Baked apples and cinnamon topped with crumble, wrapped in a sweet pastry case with a choice of vanilla ice cream, cream or custard.

Sticky Toffee Pudding

Toffee sponge drizzled in a sticky toffee sauce, served with a choice of vanilla ice cream, cream or custard.

ANY REGULAR HOT DRINK WITH A MINI MINCE PIE FOR £1.50 EXTRA PER PERSON

 \blacksquare These dishes are suitable for vegetarians; however we do not have a dedicated preparation or cooking area within our kitchen for vegetarian food.