

December 2018 Set Menu

For parties of 12 or more – must pre order

STARTERS

BROCCOLI AND STILTON SOUP *Gf*

A lovely, rich cream winter soup

SMOKED SALMON ROULADE *Gf*

Served on a bed of leaves with a horseradish and chive cream

BLACK PUDDING AND APPLE FRITTERS

Coated in bread crumb and served on a dressed salad

MELON BALL COCKTAIL *Gf*

Served with a mulled wine syrup

MUSHROOM PASTA

Fresh mushrooms in a white wine and cream sauce, on penne pasta

WINTER BERRY SORBET *Gf*

A fruity water ice

MAIN COURSES

All our main courses are served with a selection of fresh vegetables and home-made chips.

PLAICE FILLET *Gf*

Roasted and served with a lemon, chive and caper butter

SIRLOIN STEAK *Gf* £ 5.00 Supplement

Grilled to your liking and served with tomato and mushrooms

ROAST TURKEY

Roast turkey breast with bacon, chipolata sausage, bread sauce, stuffing and gravy

GOULASH *Gf*

A hearty, Hungarian beef stew served with wild rice

CHICKEN BREAST *Gf*

Grilled chicken breast, on a fricassee of peas, bacon and butterbeans with a white wine sauce

ROAST VEGETABLE FILO BASKET

Bound in a cheesy sauce topped with parsnip crisps

PUDDINGS

CHOCOLATE TORTE

A rich torte on a base of amoretto biscuits served with a jug of fresh cream

VANILLA PANNA COTTA *Gf*

Served with a fruit compote

AUNTIE PATRICIA'S CHRISTMAS PUDDING

Made to a traditional fruity recipe from Peter's aunt, served with rum butter

CINNAMON ICE CREAM

Home-made and served with a fan wafer
Gf (without the wafer)

COFFEE AND WALNUT CAKE

Homemade and served warm with a toffee sauce

CHEESE BOARD AND BISCUITS PER PERSON

Mature Cheddar, Somerset Brie, Shropshire Blue and a pot of home-made chutney

Why not have a glass of Port to accompany your cheese?

TWO COURSES £18.50

THREE COURSES £24.00

Includes tea or coffee

*** Sirloin Steak £5.00 supplement**

Gf = Gluten Free

Tips are pooled and then split equally between all staff working on that shift.

Due to the nature of our till system we are unable to split bills between individuals on one table.

All prices are inclusive of 20% V.A.T. 822 4920 42

Head Chef: Stewart Crout