

Starters

TOMATO AND MOZZARELLA SOUP* (v) (gfo)
A creamy tomato and basil soup with mozzarella, served with sliced baguette and butter.

CRISPY CHILLI MANGO PRAWNS

Butterfly king prawns infused in a spicy mango and chilli jam and coated in a crispy crumb, served with a lime and coriander dip.

MOZZARELLA & SUN DRIED TOMATO PARCELS* (v)

A mix of sun dried tomatoes with mozzarella cheese, basil and garlic, wrapped in crispy pastry with mixed leaves and chilli jam.

CHICKEN LIVER PARFAIT (gfo)

Smooth, British chicken liver parfait with fine herbs with a spiced redcurrant glaze with mixed leaves, toasted farmhouse loaf and butter.

ROAST TURKEY CROWN* (gfo)

Roast turkey crown served with roasted and mashed potatoes, pigs in blankets, stuffing, seasonal vegetables, Yorkshire pudding and gravy.

PAN FRIED SALMON FILLET

Pan fried salmon fillet served on pappardelle pasta with leeks, peas, lemon and dill in a creamy white wine sauce.

SLOW BRAISED SHOULDER OF BEEF

Shoulder of beef braised in stout and onions, served with grain mustard mash, Yorkshire pudding and seasonal vegetables.

MEDITERRANEAN VEGETABLE TART* (ve)

Shortcrust pastry tart with roasted Mediterranean vegetables in a tomato and herb sauce, served with garlic roasted potatoes and a mixed leaf salad.

TRADITIONAL CHRISTMAS PUDDING (v)

A Christmas pudding served with brandy sauce.

NEW YORK VANILLA CHEESECAKE* (v) (gfo)

Biscuit base topped with baked vanilla cheesecake, served with fruit compote and cream.

BAILEYS PROFITEROLES (v)
Profiteroles filled with Baileys cream and dipped in chocolate, served with vanilla ice cream.

PRALINE & HAZELNUT BROWNIE* (ve) (gfo) (n)

An indulgent praline flavour brownie sprinkled with crunchy hazelnuts served with raspberry sorbet.

Adult £19.99 Children £10.99

indicates which dishes are available for children under the age of 8 years old. (v) suitable for vegetarians, (ve) suitable for vegans, (gfo) gluten free option, (n) contains nuts



SIGNATURE:

- Booking Procedure

 1) Please make your Initial reservation by telephone or in person.

 2) Please make your growing Day booking with a £10 deposit per person and your booking form showing your menu selection within 7 days after making the original booking. You will receive a receipt which you should bring with you on the day you are dining.

 3) Your meal selection should be made at least 14 days prior to dining.

 4) Any unconfirmed bookings will be assumed to be cancelled.

5) Deposits are non-refundable. NAME	PART	/ SIZE	18 els* (v)	Beef Tart* (ve)	dding (v) :ake*(v) (gf) ie* (ve)(gfo
TEL	ADULTS		a Soup Prawr o Parco it (gfo)	n* (gfo) illet der of j	nas Puc heesec (v) Brown
EMAIL			zzarell Mango Tomat r Parfa	Crown Imon F Shoul	hristn nilla C teroles
REQUESTED DATE OF PARTY REQUESTED TIME	CHILDREN	dishes are free under E	Tomato & Mozzarella Soup* (v) (gfo) Crispy Chilli Mango Prawns Mozzarella & Tomato Parcels* (v) Chicken Liver Parfait (gfo)	Roast Turkey Crown* (gfo) Pan Fried Salmon Fillet Slow Braised Shoulder of Beef Mediterranean Vegetable Tart* (ve)	Traditional Christmas Pudding (v) New York Vanilla Cheesecake"(v) (gf Baileys Profiteroles (v) Praline & Hazelnut Brownie" (ve)(gfo
Please write down everybody's name in your party & tick their selection below. Als state (v), (ve), (gfo), (n) next to your name: (1)	so please	ADULT CHILD "Indicess which available for child	STARTERS	MAINS	DESSERTS
(2)					
(3)					
(4)					
(5)					
(6)					
(7)	-				
(8)	=				
(9)					
(10)	-				
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(15)					
(16)					
(17)					
(18)					
(19)					
(20)					
STAFF USE ONLY DEPOSIT RECEIVED BY:	TOTALS:				

Visit www.pubpeople.com to view all of our pubs menus.

DATE PAID:

DEPOSIT AMOUNT: