

FESTIVE MENU

Spiced cauliflower soup, harissa, toasted almonds, sourdough

Spinach and ricotta tortellini, rapeseed oil, rocket, pine nuts

Duck, pistachio and cranberry terrine, toasted sourdough, sticky fig chutney

Smoked mackerel and horseradish hash, crispy poached egg

Sausage and chestnut stuffed turkey breast, cranberry sauce, turkey gravy

Roast haunch of Venison, redcurrant and Malbec sauce

Roast meats served with honey roast carrots and parsnips, shredded sprouts with chestnut and bacon, rosemary and garlic roast potatoes, Yorkshire pudding

Squash, mushroom and chestnut Wellington, shredded sprouts with chestnuts, honey roasted parsnips and carrots, roast potatoes, vegan gravy

Baked fillet of salmon, bubble and squeak cake, honey roasted carrots and parsnips, white wine and parsley sauce

Christmas pudding, brandy sauce

Hazelnut brownie, Cointreau ice cream

Raspberry crème brûlée, biscotti

Cheesecake ice cream, champagne and raspberry sorbet, biscuit crumb, raspberry coulis

Two courses £19 Three courses £23

Available from 29th November to 24th December 2016 Bookings for this menu must be made in advance and menu choices pre-ordered



CANAPÉS AND PROSECCO

Add some sparkle to your occasion with our special selection of canapés. Served with a glass of Prosecco, either on a table or amongst your group. They're all you need to make a small celebration special or a great addition before a sit down meal.

Mozzarella, rosemary and olive focaccia

King prawn, chilli jam and cucumber filo tartlet

Mini cheddar scones, red onion chutney, Wensleydale

Cranberry stuffed pigs in blankets

 \pounds 11 per head for four canapés and a 1/4 bottle of Prosecco

SANDWICH BUFFET

Choose from either of our sandwich options and then personalise your choices by adding any of the extras below. All our sandwiches are made from scratch in our kitchen on the day of your event using freshly baked bread and real butter.

Homemade classics

Roast turkey and cranberry

Mature cheddar and piccalilli

Home cooked ham and mustard

Tuna mayonnaise and cucumber

Barley Mow Hen's egg mayonnaise

£5.50 per head

Roast turkey and cranberry
Smoked salmon, peppered cream cheese and rocket
Grilled chicken breast and pesto
Crayfish tails and Marie rose sauce
Roast beef, horseradish crème fraiche and watercress
Mature cheddar and homemade piccalilli
£7.50 per head

Bowl of mixed baby leaf salad with local rapeseed oil dressing, serves 6-10 £6 Potato salad, serves 6-10 £6

Tuna mayonnaise, cheese and sweetcorn pasta salad, serves $6-10\ \pounds 8$ Homemade pesto, spinach and parmesan pasta salad, serves $6-10\ \pounds 8$ Plate of homemade sausage rolls, $15\ \mathrm{slices}\ \pounds 12$ Cheeseboard with crackers, serves $4\text{--}8\ \pounds 12$ Tomato, mozzarella and basil salad $\pounds 14$

Homemade quiche (cheese and tomato, Lorraine or broccoli and stilton), 20 slices £18 Large bowl of olives, feta and rosemary £8



THE EVE'S MENU

Served 24th and 31st December from 5-9 pm

Spiced cauliflower soup, harissa, toasted almonds, sourdough $\pounds 4.95$ Scotch Egg, mustard sauce $\pounds 4.95$

Spinach and ricotta tortellini, rapeseed oil, rocket, pine nuts £5.95 Smoked mackerel and horseradish hash, crispy poached egg £5.95

Matt's fried chicken, twice cooked chips, winter slaw, roasted garlic mayo $\pounds 12.95$

Turkey and ham pie, shortcrust pastry, mash, seasonal vegetables $\pounds 12.95$

Roast haunch of Venison, dauphinoise potatoes, cavolo nero, braised carrot, redcurrant and Malbec sauce $\pounds 13.95$

Squash, mushroom and chestnut Wellington, dauphinoise potatoes, cavolo nero, braised carrot, vegan gravy £11.95

Baked fillet of salmon, bubble and squeak cake, cavolo nero, white wine and parsley sauce £12.95

80z Ribeye steak, twice cooked chips, peppercorn sauce, roasted vine tomatoes $\pounds 20$

Mum's sticky toffee pudding, caramel sauce, vanilla ice cream $\pounds 5.50$

Hazelnut brownie, Cointreau ice cream £5.50

Raspberry crème brûlée, biscotti £5.95

Cheesecake ice cream, champagne and raspberry sorbet, biscuit crumb, raspberry coulis $\pounds 4.50$



CHRISTMAS DAY

Prosecco or sparkling elderflower on arrival

Spiced cauliflower soup, harissa, toasted almonds, sourdough

Spinach and ricotta tortellini, rapeseed oil, rocket, pine nuts

Duck, pistachio and cranberry terrine, toasted sourdough, sticky fig chutney

Smoked mackerel and horseradish hash, crispy poached egg

Sausage and chestnut stuffed turkey breast, cranberry sauce, turkey gravy

Roast haunch of Venison, redcurrant and Malbec sauce

Roast meats served with pigs in blankets, honey roast carrots and parsnips, shredded sprouts with chestnut and bacon, rosemary and garlic roast potatoes, Yorkshire pudding

Baked fillet of salmon, bubble and squeak cake, honey roasted carrots and parsnips, white wine and parsley sauce

Squash, mushroom and chestnut Wellington, shredded sprouts with chestnuts, honey roast carrots and parsnips, roast potatoes, vegan gravy

Christmas pudding, brandy sauce

Hazelnut brownie, Cointreau ice cream

Raspberry crème brûlée, biscotti

Cheesecake ice cream, champagne and raspberry sorbet, biscuit crumb, raspberry coulis

Homemade mince pies

 \pounds 53 per adult \pounds 27 per child \pounds 5 non-refundable deposit required at time of booking Menu choices must be pre-ordered by Monday 12th December