



Starters

Homemade Sweet Potato and Red Pepper Soup served with Half a Warm Baguette and Butter (Ve without butter)
Prawns in a Light Horseradish and Chive Cream wrapped in Smoked Salmon and served with a Salad Garnish
Homemade Potato and Chorizo Croquets served with a Salad Garnish and Sweet Chilli Dip

Main Meals

Roast Turkey

Hand Rolled Turkey Breast served with Roasted Maris Piper Potatoes, Homemade Sage & Onion Stuffing, Pig in Blanket, Freshly Prepared Vegetables and a Rich Gravy.

Roast Beef

Roasted Topside of Beef served with Roasted Maris Piper Potatoes, Homemade Yorkshire Pudding, Freshly Prepared Vegetables and a Rich Gravy.

Trout

Pan Fried Fillet of Trout served on a bed of Herbed Sautee Potatoes with a fresh Cucumber and Chilli Relish

Pumpkin Seed and Chestnut Roast (Ve)

Roasted Maris Piper Potatoes, Freshly Prepared Vegetables and a Rich Vegan Gravy.

Desserts

Traditional Christmas Pudding with Brandy Cream
Homemade Cookie Cheesecake Parfait with Winter Berries
Chocolate Tart with a Winter Berry Compote served with Chantilly Cream
Chocolate Tourte served with Vegan Ice-Cream (Ve)

To Finish

Tea or Coffee served with a Mini Mince Pie.

£29.95



Contact Name-

Phone Number-

Deposit Enclosed-

Number of Guests-

Date & Time of Booking-

Office Use-

<p>BOOKING IS ESSENTIAL Please print names clearly and tick menu choices then return this slip with a £5 deposit per person to confirm your booking. The outstanding balance to be paid at least 10 days prior to your booking.</p>	Starters			Main Course				Desserts			
	Sweet Potato Soup	Prawns with Smoked Salmon	Chorizo Croquets	Roast Turkey	Roast Beef	Trout	Pumpkin Seed Roast	Christmas pudding	Cookie Cheesecake	Chocolate Tart	Tourte
TOTAL											