

Christmas Menus

Hot Fork Buffet

Please select 2 main courses

Roasted pork leg with cider and apple chutney

Turkey and leek pie

Cream mushroom ragout

Tradition fish pie

Braised beef stew and dumplings

Please select 3 side dishes

Garlic and rosemary roasted new potatoes

Bubble and squeak

Maple glazed carrots and parsnips

Mulled red cabbage Braised Brussel sprouts with cream and pancetta

Served with a selection of breads and butter

Please select 1 dessert – served with cream and custard

Winter berry crumble

Cranberry and white chocolate bread and butter pudding

Spotted dick Apple pie

Sit Down Dinner

Please select 1 starter

Duck liver pate laced with Scotch whisky served with apple chutney

Smoked salmon and prawn tian with Marie rose sauce

Baby baked brie with red currant jelly and garlic flat bread

Please select 1 main course

Roasted turkey with sage and onion stuffing and pigs in blankets

Baked salmon with dill cream sauce

Three nut wellington

All served with bowls of roasted potatoes, glassed carrots, parsnips and broccoli

Please select 1 dessert

Christmas pudding with brandy sauce

Yule log with brandy sauce

Coffee and mini mince pies to follow