



Welcome to our festive fayre menu, which comes complete with a thoroughly fantastic festive atmosphere.

There will be Christmas decorations galore, crackers for everyone and all your favourite Christmas tunes...

...it's just how a Great British Christmas should be!

## HOW TO BOOK

1. Pop in or call us to discuss your requirements.
2. We will need a 25% per person, non refundable deposit. Bookings must be confirmed and deposits received within 10 days of your initial booking.
3. Deposit payments by credit and debit card can be taken over the phone. Cheques (with valid banker's card details) are acceptable for deposits when received at least 10 days prior to your dining date.
4. Don't forget your booking form.

**DON'T FORGET  
TO MAKE  
A NOTE OF  
WHAT YOU'VE  
ORDERED!**

Why not pre-order your drinks so they are ready when you arrive? Simply take your pick from our impressive drinks range

## FESTIVE FAYRE

**3 Courses**  
£22.99 PER ADULT

**3 Courses**  
£11.99 PER CHILD

Festive Fayre menu available 21st November to 31st December 2011, excluding 25th December 2011. All prices inclusive of 20% VAT. Should the VAT rate increase, menu pricing will be increased accordingly. No booking is confirmed until a deposit is received. A non-refundable deposit of 25% per person must be received within 10 days of your booking. Cancellations made with less than 24 hours notice are liable for full payment of food. All items are subject to availability. We reserve the right to alter or amend the offer at any time. † All fish dishes may contain bones. (v) These dishes are suitable for vegetarians. All weights stated are approximate uncooked weights. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-kitchen environment. We cannot guarantee that our products do not contain traces of nuts and/or seeds.

## FESTIVE FAYRE

### STARTERS

#### CAULIFLOWER & TICKLER CHEDDAR SOUP (V)

A smooth blend of cauliflower, potato and Tickler Cheddar, finished with chives and served with crisp artisan baguette and butter

#### PRAWN COCKTAIL

A classic dish of king prawns and oos lettuce, finished with a seafood sauce and accompanied with crisp artisan baguette and butter

#### CHICKEN & HONEY PÂTÉ

Chicken and pork liver pâté enriched with honey, accompanied with toasted artisan baguette and cranberry sauce

#### TURKEY & VEGETABLE PIE

Mini shortcrust pastry pie filled with tender pieces of turkey and vegetables finished with honey sweetened crushed carrots and cranberry sauce

### MAINS

#### ROAST BEEF & YORKSHIRE PUDDING

Tender slices of roast beef accompanied with roast and mashed potatoes, seasonal vegetables, Yorkshire pudding and beef gravy

#### BRIE & CRANBERRY HOMITY PIE (V)

A hearty baked open cheese and potato pie, topped with Brie and cranberry sauce. Accompanied with seasonal vegetables and roast and mashed potatoes

#### ROAST TURKEY

Slices of roast turkey accompanied with the traditional trimmings of a sage and onion stuffing ball, bacon wrapped sausage, roast and mashed potatoes, seasonal vegetables, Yorkshire pudding and gravy

#### SALMON FILLET

Roast salmon fillet accompanied with seasonal vegetables, roast and mashed potatoes and finished with a rich creamy asparagus sauce

### DESSERTS

#### CHOCOLATE FUDGE CAKE

Indulgent chocolate fudge cake served with a festive twist of mince pie ice-cream

#### CHRISTMAS PUDDING

A traditional recipe Christmas pudding served with custard

#### WINTER FRUIT CRUMBLE

A seasonal fruit blend topped with crunchy crumble and served with custard

#### WHY NOT FINISH OFF YOUR MEAL WITH A CHEESE BOARD?

Cheddar cheese, Cornish Brie and Stilton accompanied with balsamic onion confit and biscuits £7.99

**PLUS COFFEE & MINCE PIE**