



Christmas Festive Menu

STARTERS

SQUASH POD

CREAMY BUTTERNUT SQUASH SOUP, WITH VANILLA POD, CREAM, CRUSTY BREAD AND BUTTER

GOAT TARTS

Wild Mushroom and Shallot Duxelle Tart with a Melted Goat Cheese Topping and Pesto

RUM THYME

Pork Pate with Fresh Thyme, Parsley, laced with River Navy Rum and Homemade Croutes

LIME PRAWN

Prawn Cocktail of Prawns, Marie Rose Sauce, Fresh Tarragon, Lime and a Bread Wedge

MAINS

TRADITIONAL TURKEY

Roasted in Sherry and Shallots, with Yorkshire, Pigs in Blanket, Roasties, Vegetables and Gravy

FRESH ROSEMARY BEEF

Roasted in Rosemary and Garlic, with Yorkshire, Pigs in Blanket, Roasties, Vegetables and Gravy

CORIANDER SALMON

Roasted in Coriander, with Rosties, Vegetables, Paprika and Ginger Cream White Wine Sauce

PINE NUT LOAF

Pine Nut and Parsley, with Yorkshire, Roasted New Potatoes, Vegetables, and Vegetarian Gravy

DESSERTS

PRESSED PUDDING

Individual Portions of Rich Warm Christmas Pudding, Cherry Coulis, Clotted Cream and Icing Sugar

OOPS, DROPPED IT

Upside Down Ice Cream Cone with Sauces, Flakes, Nuts and Two Balls of Kentish Vanilla Ice Cream

LOGS & SAWDUST

Chunky Slice of Chocolate Yule Log, a Whipped Cream, Crumbled Pannetone Bread and Cocoa Powder

CHEESE CRACKERS

Mature Cheddar and Stilton Cheese with Fig and Apple Chutney served with a Selection Of Biscuits And Croutes





LUNCH OR DINNER £24.50

DINNER AND DISCO £32.50

Available from the 23rd November to the 23rd December 2018