

# NEW YEARS EVE

*Ticket Only Event*

**5 Course Meal**  
£39.95 per person

with Entertainment

*Champagne & Canapes on arrival*

## Starters

*Home made Cream of Cockaleeky Soup with warm crusty bread*

*King Prawn Caldine with Sautéed Fennel and Celery, Pink Peppercorns and Lemon & Lime Citrus Sauce*

(V) *Tuna and Grapefruit Salad with Avacado Rémoulade*

*Pan Fried Chicken Livers with a Whisky Cream Sauce and warm crusty bread*

*Sorbet  
or  
Crab Bisque*

## Mains

*Slow Roasted Ham Hock with Colcannon Mash and Pea Veloute*

*8oz Rib Eye Steak with Boulangere Potato, Tomato and Orange Jus*

(V) *Wild Mushroom Goats Cheese Pancake served with Cream Sweed and Basil*

*Lemon Sole with Lemon Mussels and Shrimp Beurre Blanc*

## Desserts

*Chocolate Bailey's Tart served with Fresh Berries and Vanilla Ice Cream*

*Sticky Toffee Pudding and Butterscotch Sauce*

*Lemon & Lime Panna cotta with Shortbread Biscuit and Raspberry Coulis*

*Cheese and Biscuits  
or  
Coffee and Mints*

**Ticket Only Event Call: 01282 422212**

# CHRISTMAS MENU

*Served From 1st - 31st December*  
*Available 11.30am - 9.00pm*

**3 Courses £11.95**  
**2 Courses £8.95**

All our meals are freshly made by our chef.

## Starters

*Soup  
Cream of Winter Vegetable*

*Smoked Salmon and Trout Terrine, cucumber & chive yogurt and melba toast*

*Pan Fried Wood Pidgeon with Celeriac Rémoulade in Red Wine Jus*

*Twice baked, Goats Cheese Souffle with a Strawberry Mint Salsa*

## Mains

*Roast Turkey with Chipolata Sausage, Homemade Stuffing, Roast Potatoes, Brussel Sprouts, Carrots, Broccoli, Bread Sauce with a Chicken Jus*

*Open Beef Wellington served with Mushroom Duxelle, Wilted Spinach, Red Wine Rosemary Jus*

*Wild Mushroom and Goat Cheese Pancake served with Cream Sweed and Basil*

*Slow Roasted Belly Pork served with a White Bean Fricassée topped with Cherry Tomato Chutney*

## Desserts

*Christmas Pudding with Brandy Sauce*

*Chocolate Bailey's Tart served with Chantilly Cream and Fresh Berries*

*Raspberry Panna cotta served with Shortbread and Fresh Berries*

**To Reserve A Table Call: 01282 422212**

# CHRISTMAS DAY

*Booking Essential*

**5 Course Meal**  
£39.95 per person

*Champagne & Canapes on arrival*

## Starters

*Home made Butternut Squash Corriander soup*

*Twice baked Wild Mushroom Souffle served on top of Roasted Portabella Mushroom and Peppercorn sauce.*

*Grilled Smoked Haddock served on top of Creamed Leeks with a Poached Egg*

*Crayfish Cocktail with Marie-Rose Sorbet sauce and Brown Bread*

## Sorbet

## Mains

*Roast Turkey with Chipolata Sausage, Homemade Stuffing, Roast Potatoes, Brussel Sprouts, Carrots, Broccoli, Bread Sauce with a Chicken Jus*

*Grilled 1/2 Lobster with Prawn Shrimp Mussels topped with a herb crust served with Whole Grain Mustard Mash and Lemon Beurre Blanc*

*Pan Fried Goosnargh Duck Breast on top of Sautéed Potato and Wilted Spinach served with a Beetroot Jus.*

*Pan Fried Venison Steak served with Sweet Potato and Celeriac Dauphinoise Potato with a hint of Chocolate Jus*

## Desserts

*Christmas Pudding with Brandy Sauce  
Chocolate Bailey's Tart served with Chantilly Cream and Fresh Berries*

*Strawberry Panna cotta served with Shortbread and Raspberry Coulis*

*Cheese and Biscuits  
or  
Coffee and Mints*

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