

Christmas MENU



Lets Start

Whipped goat's cheese & toasts (V | GFO)
With honey, thyme & pickled walnuts

Christmassy glazed belly pork bites (DF | GFO)
Marmalade and ginger glaze with black pudding crumb

Melt in the middle smoked haddock fish cake (GF)
Rocket & hollandaise

Sweet potato & Roasted Garlic Arancini (VE | DF | GF)
Crispy kale and spicy vegan mayonnaise



The Main Event

British Turkey, Beef and / or Gammon
From our famous carvery with all the trimmings

Overnight braised featherblade of beef (DF | GF)
with buttery mash and red wine & cranberry gravy

Salmon, leek, and cheddar crumble

Roasted squash, sage & spinach lasagne (V | GF)
Topped with toasted walnuts and crispy sage

Novas winter wellington (VE | DF)
Vegan sausage filling, sweet diced chestnuts, earthy mushrooms
and fragrant festive herbs, encased in light, golden savoury pastry

All above served with a selection of market vegetables
& roast maris piper potatoes

3 Course: Adult **£35.00** Child Under 14 **£25.00**
2 Course: Adult **£30.00** Child Under 14 **£20.00**

COME AND CELEBRATE WITH US & ENJOY A GLASS OF
MULLED WINE OR HOT SPICED CIDER (EVENINGS ONLY)



To Conclude

Sticky toffee pudding (V | GF)
With stem ginger ice cream

Honeycomb cheesecake (V)
Caramel sauce & cinder toffee

Lemon & blueberry blondie (V)
With blueberry mascarpone ice cream

Chocolate marmalade brownie (V | GF)
With marmalade ice cream and chocolate sauce

Christmas pudding (VE | DF | GF)
With baked custard

PLEASE USE BLOCK CAPITALS TO FILL IN THIS SECTION

DATE OF PARTY	DAY	MONTH	TIME OF PARTY	POSTCODE	MOBILE	TELEPHONE	EMAIL	ADDRESS	SURNAME	FIRST NAME						
FOR STAFF USE ONLY							TOTAL DEPOSIT				DEPOSIT TAKEN BY:		SIGNATURE:		ADDITIONAL INFORMATION:	
							TO BE PAID BY:		Day		Month					