

...and your table are
 you need to get you in the Christmas
 spirit! Book now for a festive lunch or
 a whole evening of celebrations with

friends or family

Celebration Menu

Available 22nd November - 30th December 2011
 (Excludes Christmas Day and Boxing Day)



3 COURSES
£11.99

Starters

Roast Carrot, Honey & Coriander Soup (V)
 Served with a chunk of tiger bread

Chicken Liver Pâté
 Smooth chicken liver & herb pâté served with slices of
 roasted brown bread

**Mushroom, Blacksticks Blue™ Cheese & Garlic
 Bruschetta (V)**
 Lightly roasted garlic bread, topped with mushrooms and
 melted crumbled Blacksticks Blue™ cheese

Prawn Cocktail
 Served on crisp salad leaves with tomato, cucumber, a classic
 Marie Rose sauce and brown bread

Melon (V)
 Served with mulled fruit compote[§]

(V) Suitable for vegetarians
 (V) Approved by the Vegetarian Society
 \$ May contain traces of alcohol
 * Approximate weight uncooked
 ** May contain small bones
 † Registered trademark

^ Two courses cannot be ordered from the same section

Mains

Hand-Carved Roast Turkey

Served with roast potatoes, Yorkshire puddings, Brussels
 sprouts, carrots, honey-roasted parsnips, a chipolata, sage &
 onion stuffing and gravy

**10oz* Rump Steak with a Woodland Mushroom
 & Brandy Sauce[§]**

Served with chunky chips, garden peas, a grilled tomato and
 a flat mushroom
 + Upgrade to an 8oz* Sirloin Steak for £2 extra

Atlantic Salmon Filler with a Tomato, Basil &
 Capers Sauce**

Served with buttered potatoes and fresh vegetables

Silton, Shallot & Walnut Tart (V)

Served with buttered potatoes and fresh vegetables

**Gressingham Duck & Pork Sausages with Juniper
 & Red Wine Sauce[§]**

Served with mashed potatoes, Brussels sprouts and carrots.
 Garnished with gooseberry relish

Desserts

Christmas Puddings[§] (V)

Served with brandy sauce

*Why not try a liqueur
 coffee with your dessert*

Belgian Waffles (V)
 Served with warm chocolate flavour fudge sauce and cream

Profiteroles (V)
 Served with warm chocolate flavour fudge sauce and cream

Mince Pie Ice Cream[§] (V)

Two scoops of dairy ice cream made with spiced fruits
 and crunchy shortcake pieces

Ice Cream (V)

Enjoy three scoops of either vanilla, strawberry & clotted
 cream or Belgian chocolate truffle. Topped with warm
 chocolate flavour fudge sauce or blackcurrant coulis

Festive Lunch Menu

Available Monday to Thursday, 12 noon til 5pm
 from 22nd November - 15th December 2011

Starters

Seasonal Soup (V)

Made from seasonal vegetables and
 served with a chunk of tiger bread

Garlic & Herb Breaded Mushrooms

Served with garlic mayonnaise and BBQ sauce

Melon (V)

Served with mulled fruit compote[§]

Mains

Hand-Carved Roast Turkey

Served with roast potatoes, Yorkshire pudding, Brussels
 sprouts, carrots, a chipolata, sage & onion stuffing and gravy

Beef & Onion Pie[§]

With a puff pastry lid. Served with mashed potato
 and garden peas

Spinach & Ricotta Cannelloni (V)

Served with rocket and cheese shavings

Desserts

Christmas Puddings[§] (V)

Served with brandy sauce

Caramel Apple Crumble (V)

Apple crumble smothered with sweet, sticky caramel. Served
 warm with your choice of custard, cream or vanilla ice cream

Ice Cream

Enjoy three scoops of either vanilla,
 strawberry & clotted cream or Belgian
 chocolate truffle. Topped with warm
 chocolate flavour fudge sauce or
 blackcurrant coulis

