

Your Booking



Please check availability as soon as possible to avoid disappointment.
In order to confirm your booking, just fill in the form below and bring it to the bar along with your deposit.

DATE: _____ TIME: _____

CONTACT NAME: _____

NUMBER IN PARTY: _____

ADDRESS: _____

POSTCODE: _____

TEL: _____

EMAIL: _____

STARTERS		QTY
SOUP OF THE DAY (V)		
SMOKED SALMON SOUFFLE AND HORSE RADISH CREAM		
CHICKEN SCOTCH EGG		
TRADITIONAL PRAWN COCKTAIL		
WILD MUSHROOM BRUSCHETTA (V)		
MAIN COURSE		QTY
ROAST TURKEY WITH ALL THE TRIMMINGS		
SLOW ROASTED PORK BELLY		
CHICKEN SNITZEL		
GRILLED HAKE FILLET		
PARSNIP AND SPINACH LASAGNE (V)		
GRILLED RUMP STEAK		
DESSERTS		QTY
CHRISTMAS PUDDING		
CHOCOLATE TART		
MULLED PEARS		
RED VELVET CHEESECAKE		
CHEESE AND BISCUITS		
COFFEE AND MINTS		

TERMS & CONDITIONS

CHRISTMAS FARYE MENU available from 29th NOVEMBER - 23rd DECEMBER to WEDNESDAY - SATURDAY 12PM - 2PM AND 6PM - 9PM.

If you have specific food allergens and other intolerances please speak to a member of staff before choosing your dishes. All weights quoted are approximate, prior to cooking. Our menu descriptions do not list all ingredients. Whilst we take every care to preserve the integrity of our dishes to reduce the cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen free dishes.



MERRY CHRISTMAS

SHOULDER OF MUTTON



CHRISTMAS FARYE MENU

1 COURSE ££19.95

2 COURSES ££25.95

3 COURSES ££31.95

CHRISTMAS FARE MENU

Available 29th NOVEMBER - 23rd DECEMBER
to WEDNESDAY - SATURDAY 12PM - 2PM AND 6PM -
9PM

STARTERS

SOUP OF THE DAY (V)
WITH CRUSTY BREAD AND BUTTER

SMOKED SALMON SOUFFLE
AND HORSERADISH CREAM
WITH CROSTINI'S

CHICKEN SCOTCH EGG
WITH CURRY CHUTNEY

TRADITIONAL PRAWN
COCKTAIL
WITH A BREAD ROLL

WILD MUSHROOM
BRUSCHETTA (V)
WITH FENNEL AND PEAS

TELEPHONE 01325 377271

MAIN COURSE

ROAST TURKEY WITH ALL
THE TRIMMINGS
(CHESTNUT STUFFING, CHIPOLATAS
WRAPPED IN BACON AND CRANBERRY
COMPOTE)

SLOW ROASTED PORK BELLY
WITH WHITE CABBAGE, BUTTERY MASH
POTATOES, BEER AND CARAWAY SAUCE

CHICKEN SNITZEL
WITH DRESSED ROASTED NEW POTATOES
AND PAPRIKA SAUCE

GRILLED HAKE FILLET
WITH PRAWN AND BRANDY BISQUE ON
MIXED GREENS

PARSNIP AND SPINACH
LASAGNE (V)
WITH FETA CRUMB

GRILLED RUMP STEAK
TOPPED WITH YORKSHIRE BLUE CHEESE
AND PORT SAUCE

DESSERTS

CHRISTMAS PUDDING
WITH BRANDY SAUCE

CHOCOLATE TART
WITH ORANGE SORBET

MULLED PEARS
WITH VANILLA ICE CREAM

RED VELVET CHEESECAKE
VANILLA CHEESECAKE ON A RED VELVET
SPONGE BASE

CHEESE AND BISCUITS

COFFEE AND MINTS