

Party menus

Please place your order at least 1 week before you are due to dine with us

Menu 1

*£11.25 for 2 courses/£14.25 for 3 courses(lunch)
£13.25 for 2 courses/£16.25 for 3 courses(evening)*

*Chef's soup, roll & butter
Beer battered mushrooms & garlic dip
Prawn & crayfish Marie Rose in a filo nest*

*Pan fried pork fillet & brie stack in port sauce
Baked chicken in peppercorn sauce
Salmon topped with oyster mushrooms
Roast vegetable stroganoff
All served with potatoes and vegetables*

*Apple sponge and custard
Lemon cheesecake
Panna cotta with poached rhubarb and
macaroon biscuits
Coffee and cream £1.85*

(menu 1 not available on Saturday night)

(Please choose menu 1 or menu 2 for the whole party)

Menu 2

*£15.50 for 2 courses/£19.50 for 3 courses(lunch)
£17.50 for 2 courses/£21.50 for 3 courses(evening)*

*Creamy Stilton mushroom tart
Warm bacon, mushroom & chorizo salad
Breaded butterfly prawns with chilli dip
Warm goat's cheese salad with beetroot pickle*

*Braised lamb shank with port & red currants
Pan fried sea bass with pesto
Baked chicken in Stilton sauce
Spinach and ricotta cannelloni in tomato
sauce*

All served with potatoes and vegetables

*Chocolate and brandy torte
Poached pear in a brandy snap basket
Lemon posset with fruits of the forest*

Christmas lunch & dinner party menu

2 course lunch £15.25 3 course lunch £17.50

2 course dinner £18.95 3 course dinner £21.50

From tues 4th December to Friday 21st

December (except Monday lunch)

Pre booking & pre ordering required

£10 deposit per person to confirm

Tomato & basil soup

Classic Caesar salad with chorizo sausage

*Melon, prawn & crayfish marie rose in a filo
nest*

*Warm goat's cheese salad on a garlic croute
with beetroot chutney*

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Roast turkey and all the trimmings
*Chicken breast wrapped in bacon with creamy
Stilton sauce*

*Braised lamb shank cooked with port and
redcurrants*

Poached cod loins with lemon & prawn sauce

*Evening only ;100z sirloin steak with
mushrooms and tomato(£4.00 supplement)*

Christmas pudding & rum sauce

Tangy lemon cheesecake

*Panna cotta with red berry compote and
macaroons*

*Belgian chocolate mousse with whipped cream
and café curls*

Coffee, mince pies and festive crackers

Vegetarian choice(all menus)

Roasted vegetable stroganoff with saffron rice

*Spinach and ricotta cannelloni with a tomato
and cheese topping*

Christmas day lunch

£53.00 per person £26.00 under 12s

Pre booking & pre ordering required

*£25.00 adult & £10 under 12s non returnable
deposit required to confirm all bookings*

Tomato & basil soup

*Galia melon fan with a peach coulis and
Parma ham*

*Leek & Wensleydale potato cake with spicy
chutney*

*Seafood cocktail, poached salmon, Norwegian
prawns & smoked trout folded into lemon and
dill mayonnaise*

Roast turkey and all the trimmings

*Braised lamb shank cooked in red wine and
redcurrant gravy*

Half roast duck in cherry brandy sauce

Pan fried lemon sole with sautéed crayfish

Christmas pudding and rum sauce

Rich Belgian chocolate torte

Red berry sherry trifle

*Platter of Wensleydale cheese, home made
fruit cake and a tot of port*

Coffee, mince pies and festive crackers

Boxing day lunch

£22.75 per person £11 per under 12

Pre booking and pre ordering required

*£10 per adult & £5.00 per under 12s non
returnable deposit required*

Tomato and basil soup

*Warm bacon, field mushroom and black
pudding salad with tomato relish*

Chef's Stilton & apricot pate & oatcakes

Smoked mackerel salad & horseradish mousse

Roast beef and Yorkshire pudding

*Crispy pork belly with cider & mustard gravy
on a bed of apple mash*

*Chicken breast wrapped in bacon with creamy
Stilton sauce*

Seared salmon fillet in lemon hollandaise

Treacle tart and custard

Orange & Cointreau cheesecake

Lemon posset with red berry compote

*Luxury chocolate ice-cream in a brandy snap
basket with chocolate sauce*

Coffee, cream and a chocolate mint

*Christmas eve and New year's eve candlelit
dinner*

Christmas eve £25.00

New year's eve £28.00

*Pre booking and pre ordering required a
£10.00 per person non returnable deposit
confirms all bookings*

Tomato and basil soup

*Chef's battered mushrooms with real ale
chutney*

*Breaded butterfly prawns with a chilli
dipping sauce*

*Warm brie on a garlic croute with onion
marmalade*

Pan fried pork fillet & Stilton in port sauce

Braised venison in red wine gravy

*Seared salmon topped with oyster mushrooms
and parsley butter*

100z Sirloin steak with peppercorn sauce

*Marinated chicken breast on a bed of roasted
vegetables with tomato and basil sauce*

*Warm sticky toffee pudding & toffee sauce
Lemon posset with red berry compote and
shortbread buttons*

Tiramisu

Orange and cointreau cheesecake

Coffee, cream and chocolate mint