



Christmas Day Luncheon

Adults £65.00, Children 5-11 yrs £30.00, Infants £15.00

(Adults £60.00 if paid in full by the End of October)

Availability 12 noon – 1.45pm



To Start

Cream of Carrot and Parsnip Soup with Fresh Coriander,
Chilled Platter of Seasonal Melon drizzled in Pimms,
Fresh Dressed Crab, Prawn and Smoked Salmon Platter,
Medallions of Monkfish and King Prawns in a Creamy mild Balti Sauce,
Fresh Breaded Mushrooms stuffed with Blue St Agar Cheese with a Sour Cream Dip,
Individual Ramekins of Homemade Chicken Liver Pate enriched with Port and Brandy,
Deep-fried Breaded Camembert wrapped in Parma Ham and Filo Pastry with a
Warm Wild Berry Sauce,
Salad of Warm Stir Fried Crispy Duck Breast and Woodpigeon with Pine Nuts and Raspberries,
Giant Grilled Tandori Chicken Shaslick with a Mint Yogurt and Mango dip,

To Follow

Let our Chef Carve for you a choice of our Oven Roast Joints:

Roast Scottish Strip Sirloin of Beef,
Roast Boneless Leg of Welsh Lamb,
Roast Crown of Warwickshire Turkey,
Roast Leg of Local Pork and Crackling.

Then help yourself to our Market Fresh Vegetables, Potatoes,
Traditional Accompaniments and of course our Rich Stock Gravy and Giant Yorkshire Puddings.

Or Served to your Table

Spinach and Creamy Brie bound in Filo Pastry deep fried with a hot Cranberry Sauce,
Baked Aubergine stuffed with Stir Fried Vegetables, Sweet Chilli
and Tomatoes with a Timbale of Rice.
Seasonal Salad with Crab, Prawns and Smoked Salmon Marie Rose,
Crispy half Boneless Gressingham Duckling with a Fresh Plum Sauce,
Grilled Halibut Steak with Burnt Butter and Crayfish Tails,
Pan Fried Medley of Salmon, Cod, Monkfish, Tuna and Swordfish flambéed
In Pernod with a Hint of Garlic and Sweet.

To Finish

Selection of Desserts
Or
Our English and Continental Cheese Board

Coffee and Mince Pies



Festive Restaurant Evening Menu

A more relaxing alternative to our Party Nights

Tuesday and Wednesday evenings only

2 Courses £16.95 or 3 Courses £21.95, including Coffee



To Start

Tomato and Roasted Sweet Red Pepper Soup enriched with Fresh Cream,
Warm Asparagus, Goats Cheese and Wild Mushroom Tart with a Fresh Tomato Salsa,
Beef Tomato, Buffalo Mozzarella and Red Onion Salad drizzled with a Pesto Dressing,
Fresh Breaded Haddock Goujons Deep-fried with Homemade Tartar Sauce,
Deep-fried Breaded Camembert with a Hot Cumberland Sauce,
Salad of Warm Stir Fried Crispy Duck Breast and Woodpigeon with Pine Nuts,
Giant Grilled Tandori Chicken Shaslick with a Mint Yogurt and Mango dip,
Chilled Vandyke of Galia Melon filled with a Raspberry Sorbet,
Home made Chicken Liver Pate enriched with Port and Cognac with a Red Onion Marmalade,
Deep-fried Breaded Mushrooms with a Stilton Cheese Mayonnaise Dip,
Classic Plump Prawn Cocktail Marie Rose 3.00 extra,
Oak Smoked Salmon with a Dill dressing 4.00 extra.

To Follow

Let our Chef Carve for you a choice of our Oven Roast Joints:

Boneless Crown of Turkey with Chipolatas,
Roast Topside of Beef with Yorkshire pudding,
Roast Loin of Pork and Crackling,
Roast Leg of Lamb,

Then help yourself to our Market Fresh Vegetables, Potatoes,
Traditional Accompaniments and of course our Rich Stock Gravy.

Or Served to your Table

Baked Aubergine stuffed with Stir Fried Vegetables and Sweet Chilli with a Timbale of Rice.
Spinach and Creamy Brie bound in Filo Pastry deep fried with a hot Cranberry Sauce,
Free Range Asparagus and Wild Mushroom Omelette with a Rocket and Parmesan Salad,
Wild Venison and Steak Ragout with Herb Dumplings,
Fresh Grilled Plaice with Prawns and Mushrooms,
Pan fried North Sea Halibut Steak with Burnt Butter and Crayfish Tails 4.00 extra,
Pan Fried Medley of Salmon, Cod, Monkfish, Tuna and Swordfish flambéed with Pernod, Sweet
Chilli and Garlic 4.00 extra,
Prime Sirloin Steak Garni 5.00 extra,
Prime Fillet Steak Garni 7.00 extra.

To Finish

Selection of Desserts
Or
Our English and Continental Cheese Board

Coffee and Mints

