



## Menu Booking Form

Party organiser \_\_\_\_\_  
 Email \_\_\_\_\_  
 Tel No. \_\_\_\_\_  
 Number in party \_\_\_\_\_  
 Time of arrival \_\_\_\_\_  
 Total deposit paid (Deposit price: £5 per adult) \_\_\_\_\_

Please tick one choice  
from each section

1	Name of guest	Starter				Main			Dessert				
		SOUP	PATE	MOUSE	SALAD	TURKEY	BEEF	SEABASS	PORK BELLY	LEMON TART	XMAS PUDD	CHEESECAKE	TRIFLE
2													
3													
4													
5													
6													
7													
8													
9													
10													
11													
12													

## Christmas Day Menu Booking Form

Party organiser \_\_\_\_\_  
 Email \_\_\_\_\_  
 Tel No. \_\_\_\_\_  
 Number in party \_\_\_\_\_  
 Time of arrival \_\_\_\_\_  
 Total deposit paid (Deposit price: £25 per adult) \_\_\_\_\_

Please tick one choice  
from each section

1	Name of guest	Starter				Main			Dessert				
		SOUP	PIGEON	PATE	SALAD	TURKEY	DUCK	LEMON SOLE	TRIFLE	XMAS PUDD	CHEESECAKE	CHEESES	
2													
3													
4													
5													
6													
7													
8													
9													
10													
11													
12													

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# Menu

2 Courses £22.95

3 Courses £27.95

Pre Orders Only - £5 Deposit Per Person  
Monday 2nd December - Friday 20th December  
Served 12.00 - 2.00pm & 5.00 - 8.00pm

## STARTERS

Homemade Winter Vegetable Broth, Warm Ciabatta **VN/GFO**

Chicken Liver Pate Laced With Whisky, Crostini & Seasonal Chutney

Smoked Salmon Mousse, Beetroot **GF**

Pear, Blue Cheese and Walnut Salad **Gf/V**

## MAINS

Roast Warwickshire Turkey Parcel

Wrapped in Bacon With an Apricot Stuffing, Pigs in Blankets, Gravy, Roast Potatoes **GFO**

Slow Roasted Blade of Beef Bourguignon, Buttery Mash

Pan fried Fillet of Chilean Seabass,

Crushed New Potatoes, Tomato and Herb Dressing

Pork Belly, Fondant Potato, Winter Cassoulet, Cavolo Nero **GF**

Vegan Dish on Request

All served with Roasted Roots and Brussel Sprouts with Pancetta

## DESSERTS

Lemon Tart, Raspberry Sorbet **VN/GF**

Christmas Pudding, Brandy Custard

Vanilla and Lotus Biscoff Cheesecake, Whipped Cream

Rhubarb Gin and Raspberry Trifle

**Vegan – VN**   **Gluten Free – GF**   **Vegetarian – V**   **Gluten Free Option – GFO**

Allergen information is available on request and special dietary requirements are catered for – please ask.

# Christmas Day Menu

£75.00 per person  
£25.00 children under 12

£25 Deposit Per Person  
Served 12.00 - 2.00pm & 5.00 - 8.00pm

## STARTERS

Homemade Winter Vegetable Broth, Warm Ciabatta **VN/GFO**

Pan fried Pigeon Breast, Garlic Toast, Herb Dressing

Homemade Mackerel Pate, Crostini

Pear, Blue Cheese and Walnut Salad **Gf/V**

## MAINS

Roast Warwickshire Turkey Parcel

Wrapped in Bacon With an Apricot Stuffing, Confit Leg, Pigs in Blankets, Goose Fat Roast Potatoes, Gravy **GFO**

Pan Fried Breast of Gressingham Duck A La Orange,

Fondant Potato, Orange Glazed Endive, Port and Orange Sauce **GF**

Lemon Sole,

Crushed New Potatoes, Caper and Lemon Dressing **GF**

Vegan Dish on Request

All served with Roasted Roots and Brussel Sprouts with Pancetta

## DESSERTS

Rhubarb Gin and Raspberry Trifle

Christmas Pudding, Brandy Custard

Vanilla and Lotus Biscoff Cheesecake, Whipped Cream

English Cheeses, Seasonal Chutney, Pickled Celery

**Vegan – VN**   **Gluten Free – GF**   **Vegetarian – V**   **Gluten Free Option – GFO**

Allergen information is available on request and special dietary requirements are catered for – please ask.