



STARTERS

- CURRIED PARSNIP SOUP, TOASTED CIABATTA
- CONFIT CHICKEN & LEEK TERRINE, PICKLED SHIITAKE MUSHROOMS, PICCALILLI
- Classic prawn cocktail, dressed prawns in Marie Rose sauce, crispy baby gem lettuce
- CRISPY COATED CHICKEN WINGS, WITH SPRING ONIONS, SESAME SEEDS AND FRESH CHILLI AND BBO GLAZE
 - BAKED GOATS CHEESE WITH GIANT COUSCOUS, DRESSED CHICORY AND LEMON OIL.

Mains

- SLOWLY BRAISED CROWN OF TURKEY, HONEY ROASTED PARSNIPS, SEASONAL VEGETABLES, STUFFING, CHIPOLATA AND A RICH GRAVY
 - ROASTED STRIPLOIN OF BEEF, CREAMED MASH POTATO, BUTTERED BABY VEGETABLES AND A RICH RED WINE JUS
- BALLOTINE OF CHICKEN BREAST STUFFED WITH A PISTACHIO MOUSSE WITH A
 WILD MUSHROOM AND TARRAGON SAUCE
- ROASTED LOIN OF COD, CRUSHED HERB NEW POTATOES, PRAWN AND MUSSEL VELOUTÉ
 - WINTER VEGETABLE PARCEL, ŞAUTÉED SPINACH AND PARSLEY SAUCE

DESSERTS

- CHRISTMAS PUDDING WITH BRANDY BUTTER
- PEANUT BUTTER JELLY PARFAIT, SALTED TOFFEE SAUCE
 - Classic banoffee Pie
 - CHEESEBOARD







	Starters					Mains					Desserts			
Please select your choices with your name	CURRIED Parsnip Soup	CONFIT CHICKEN & LEEK TERRINE	CLASSIC PRAWN COCKTAIL	CRISPY COATED BBQ CHICKEN WINGS	BAKED GOATS CHEESE	BRAISED CROWN OF TURKEY	ROASTED STRIPLOIN OF BEEF	BALLOTINE OF CHICKEN BREAST	ROASTED LOIN OF COD	WINTER VEGETABLE PARCEL	CHRISTMAS PUDDING	PEANUT BUTTER JELLY PARFAIT	BANOFFEE PIE	CHEESEBOARD
O. Example (name)				х		х					х			
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DETAILS

CONTACT DETAILS

DATE OF PARTY

NAME

NUMBER IN PARTY

EMAIL

DEPOSIT TAKEN

TEL NO

IF YOU HAVE ANY DIETARY REQUIREMENTS, ALLERGIES, OR SPECIFIC FOOD INTOLERANCES, PLEASE LET US KNOW WHEN SUBMITTING YOUR PRE-ORDER SO WE CAN ACCOMMODATE YOUR NEEDS.

Festive Favourites

MULLED WINE

RED WINE GENTLY SIMMERED WITH FESTIVE SPICES, ORANGE AND A TOUCH OF SWEETNESS.

£4.95





BAILEYS HOT CHOCOLATE

RICH, VELVETY HOT Chocolate blended with Baileys Irish Creams.

£7.50

