

Booking form

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 £5 / £10 deposit, 10 days before your party.

Date..... Time.....

Contact Name.....

Number in Party..... Children.....

Address.....

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..... Postcode.....

Email.....

Tel No.....

Christmas Fayre

Christmas Day

Starters	Adult	Child
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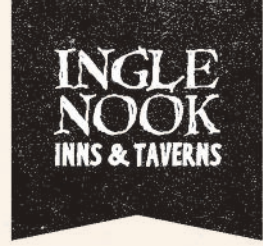
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Mains	Adult	Child
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Sweets	Adult	Child
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Christmas menu



Christmas Fayre

£12.95

Two Courses

£15.95

Three Courses

Served throughout December

STARTERS

Chef's Soup of the Day

served with crusty bread

Ham Hock and Apricot Terrine

served with crusty bread and chutney

Duck Spring Rolls

with stir fried veg and hoisin sauce

Battered Brie

with cranberry sauce

MAINS

Traditional Roast Goosnargh Turkey

served with roast and mash potatoes, pigs in blankets, homemade stuffing and seasonal vegetables

Slow Roasted Silverside of Beef

with Yorkshire pudding, roast and mash potatoes & seasonal vegetables

Smoked haddock with Cheese Sauce

topped with a poached egg, served on mash and spinach

Nut Roast with Cranberry Sauce

with mash and seasonal vegetables

PUDDINGS

Traditional Christmas Pudding

with brandy sauce

Apple and Mincemeat Crumble

with ice cream or custard

Boozy Sherry Trifle

Selection of Cheese

with biscuits, chutney and grapes

Christmas Day

£50.00

STARTERS

Celery and Stilton Soup

topped with crushed walnuts, served with crusty bread

Duck and Cointreau Pate

served with cranberry sauce and crusty baguette

Smoked salmon and Prawn Platter

served with brown bread and lemon

Melon and Berries

with raspberry coulis

MAINS

Traditional Roast Goosnargh Turkey

served with roast and mash potatoes, pigs in blankets, homemade stuffing and seasonal vegetables turkey gravy and cranberry sauce

Ribeye Steak

with a mushroom and tarragon sauce, served with mash, cherry tomatoes and seasonal vegetables

Slow Roasted Pork Belly

with a cider apple and thyme sauce, on creamy mash topped with black pudding and seasonal vegetables

Salmon en Croute

served with roast and mash potatoes and seasonal vegetables

Nut Roast

with port and red currant sauce, served with mash and seasonal vegetables

DESSERTS

Traditional Christmas Pudding

served with brandy sauce

Chocolate Log

with tiramisu cream and berries

Lemon Posset

with strawberries and shortbread

Selection of Cheese

with biscuits, chutney and grapes

Coffee & Mints

Why not
add a liquor
(from £3.25) - a
perfect end to
your meal!