

CHRISTMAS FAYRE LUNCH

£20 Per Person

STARTERS

BUTTERNUT SQUASH CRISPY SAGE AND APPLE CROUTON SOUP (VEG)

CHICKEN LIVER CHORIZO PÂTÉ
Onion chutney and toasted brioche

KURO CHARCOAL BREADED PRAWN'S
Sweet chilli dipping sauce

SMOKED SALMON
Gravlax, horseradish, caviar and sea vegetable salad

MAIN COURSES

ROAST BELLY OF PORK
With all the trimmings

ROAST TURKEY
With all the trimmings

PAN ROASTED SALMON
Samphire béarnaise sauce

MEDITERRANEAN VEGETABLE AND GOATS CHEESE FILO TART (V)

All served with fresh seasonal vegetables and roast potatoes

DESSERTS

STEAMED CHRISTMAS PUDDING
Brandy sauce and berries

BLACKBERRY AND APPLE CRUMBLE (VEGAN)

SHERRY TRIFLE

CHOCOLATE BROWNIE SALTED CARAMEL ICE CREAM

ROQUEFORT CRACKERS AND CHUTNEY

TEA COFFEE AND CHRISTMAS CHOCOLATE DELIGHTS AND MINCE PIES £3 ADDITION PER PERSON

HOT CHRISTMAS WINTER WARMERS ON ARRIVAL £4 PER HEAD
To include a choice of glühwein or hot cider

GIVE IT SOME SPARKLE!

*Pre ordered only, champagne and prosecco buy 3 get the 4th free
All served with ice fountains. Havana and other fine cigars, brandy and*

after dinner drink packages available on request.

Ask about our Havana cigar gift boxes for Christmas presents and gifts.

CHRISTMAS FAYRE DINNER

£30 Per Person

STARTERS

COARSE GAME AND PORT WINE PÂTÉ STICKY FIG RELISH TOASTED BRIOCHE

DUCK, CHICKEN AND WILD MUSHROOM
Terrine redcurrant jelly, warm toast

GOATS CHEESE AND RED ONION TARTLET
COQUILLES St JACQUES

SMOKED SALMON
Gravlax horseradish, caviar and sea vegetable salad

MAIN COURSES

TRADITIONAL TURKEY
With all the trimmings

ROAST BELLY OF PORK
With all the trimmings

SIRLOIN STEAK BOURGUIGNON

ROASTED FALAFEL AND BEETROOT
Slice cauliflower pure vegetable jus (vegan)

SEA TROUT SEA VEGETABLES, CLAMS AND LOBSTER BISQUE
All served with fresh seasonal vegetables and roast potatoes

DESSERTS

STEAMED CHRISTMAS PUDDING
Brandy sauce and berries

BLACKBERRY AND APPLE CRUMBLE (VEGAN) (GF)

SHERRY TRIFLE

CHOCOLATE BROWNIE SALTED CARAMEL ICE CREAM (GF)

CHOCOLATE AND ORANGE BRÛLÉE (GF)

ROQUEFORT OATCAKES AND CHUTNEY (GF)

TEA COFFEE AND CHRISTMAS CHOCOLATE DELIGHTS AND MINCE PIES £3 ADDITION PER PERSON

BOLTON ON BOOZY BITS!

*Hot Christmas winter warmers on arrival £4 per head
to include a choice of gluhwein hot cider or winter Pimm's*

GIVE IT SOME SPARKLE!

*Pre ordered only, champagne and prosecco buy 3 get the 4th free,
all served with ice fountains. Havana and other fine cigars, brandy and after
dinner drink packages available on request.*

Ask about our Havana cigar gift boxes for Christmas presents and gifts

DECEMBER SUNDAYS, BOXING DAY & NEW YEAR'S DAY LUNCH

No Preorders Needed

£25 Per Person

STARTERS

DEEP FRIED CRISPY WHITEBAIT AND TARTARE SAUCE WITH LEMON (GF)

CRISPY CALAMARI
With garlic, chilli and honey (GF)

SMOKED SALMON
Gravlax, capers, caviar, sea vegetables and fresh horseradish (GF)

DUCK, CHICKEN AND WILD MUSHROOM
Terrine redcurrant jelly, warm toast

FRESH MUSSELS, SAMPHIRE, BÉARNAISE AND CHORIZO (GF)

COARSE GAME AND PORT WINE PÂTÉ
Sticky fig relish toasted brioche

MAIN COURSES

ROASTED SIRLOIN OF BEEF
Yorkshire pudding

ROAST ROLLED BELLY OF PORK
Crackling, black pudding stuffing and apple sauce

ROAST RUMP OF LAMB
With minted peas

TRADITIONAL TURKEY
With all the trimmings

PIE OF THE DAY
Please ask for our selection includes vegetarian option

ROASTED FALAFEL AND BEETROOT
Slice cauliflower pure vegetable jus (vegan)

SALMON FILLET
Sea vegetables and béarnaise sauce

MEDITERRANEAN VEGETABLE AND GOATS CHEESE FILO TART (V)

*All served with fresh seasonal vegetables, roast potatoes, roast parsnips
cauliflower cheese and our beautiful gravy*

DESSERTS

A SELECTION OF DESSERTS AND ICE CREAMS
WILL BE AVAILABLE ON THE DAY