## 3 COURSES £24.95 CHOICE OF ANY 2 COURSES £21.95

### STARTERS

**Roasted Butternut Squash Soup** Served with local toasted bread and butter.

#### **Smoked Salmon Roulade**

Cream cheese, dill, cucumber wrapped in Scottish smoked salmon and finished with watercress and red onion, caper dressing.

#### **Traditional Roast Turkey**

With sage and onion stuffing, chipolatas, traditional roast potatoes, seasonal vegetables and gravy.

#### The Festive Special Beef Burger

Smoked bacon, dry aged beef, grilled brie wedge, caramelised red onions & crispy cos. All trapped in a brioche bun & oozing juice. With salted chips & pickled cranberry coleslaw.

#### **Turkey Caesar Salad**

Grilled turkey fillets, crispy bacon, anchovies, boiled egg, cos lettuce, Caesar dressing, croutons & parmesan shavings.

Swap turkey for grilled Halloumi for a vegetarian option.

**Rich Christmas Pudding** Served with brandy sauce.

**Lemon Posset** Homemade with short bread biscuit.

**Salted Caramel Chocolate Brownie** Served with cream.

**Festive Cheesecake** With raspberry coulis. **Brixworth Chicken liver pate** Chicken liver pate, toasted country bread and sweet cranberry chutney

ONDAY TO

### Peppered Mushroom

On a toasted rustic bread Topped with crumbled Stilton Cheese

### MAINS

#### Pan Fried Salmon Fillet

Fillet of salmon, on A bed on Sauté potatoes, wilted kale, and finished with a caper & dill sauce.

#### Sirloin Steak £3 supplement

Cooked to your Likings, served with chunky chips, grilled tomato & mushroom house salad & onion Rings.

Why not add a steak sauce for just £1.95? A choice of pepper /Diane or stilton

### Vegan Nut Roast

With traditional roast potatoes, seasonal vegetables, and cranberry infused gravy.

**Belly of Pork** Slow roasted belly of Pork, served roast potato, vegetable & red wine jus.

## DESSERTS

### **Classic Cheese & Biscuits**

£2 supplement Mature cheddar, Somerset brie & blue stilton served with crackers, grapes, celery & caramelised onion chutney.

Why not add a 50ml glass of vintage port for just £3.00

\*For bookings between 23rd November to 10th December when you book & pay your deposit before the 15th of November.

## MAKE YOUR BOOKING NOW! NEED SOME HELP? ASK A MEMBER OF STAFF

Complete your booking form and when you're ready, talk to a member of staff. Check your order and then hand it back to us with your deposit of £10 per person.

STARTERS	NUMBER REQUIRED
Roasted Butternut Squash Soup	
Brixworth Chicken liver pate	
Peppered Mushroom	
Smoked Salmon Roulade	

## MAINS

Traditional Roast Turkey	and the second	
The Festive Special Beef Burger		
Pan Fried Salmon Fillet	Start 2	
Turkey Caesar Salad		
Sirloin Steak		
Vegan Sweet Potato & Sage Nut Roast		
Belly of Pork	¢.	

## DESSERTS

Rich Christmas Pudding	1	
Lemon Posset		
Salted Caramel Chocolate Brownie	N. Ka	
Gingerbread Cheesecake		
Classic Cheese & Biscuits		

WINE		NUMBER	
White	Brampton Unoaked Chardonnay £22.95 S Africa (14%) Dry, ripe fruit without the oak flavours		
Red	Mezzacorona Merlot £23.50 Italy (13%) Crisp, fruity with delightful full and ripe aroma		
Rosé	Marquesa de la Cruz Old Vine Grenacha Rosé £23.50 Spain (14%) Juicy and satisfying dry, good intensity of ripe dry fruit		
Prosecco	Terra Serena Prosecco Brut £26.95 Italy (11%) Crisp and dry, attractive youthful pear and banana aromas		
Champagne	Taittinger Brut Réserve NV £58.95 France (12%) Toasty and biscuity on nose with good weight of fruit		
Dessert	Lafleur Mallet Sauternes £19.95 Half France (14%) Elegant sweetness balanced by acidity		
Port	Taylor's Late Bottle Vintage Reserve £36.95 Glass £4.45 Portugal (20.0%) Delightful deep prune fruit flavours		

Special requirements

# Please enclose a deposit of £10 per person with your completed booking form.

I enclose a deposit/payment to the value of



Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

FOR OFFICE USE ONLY

## YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time