

Daytime Events

EVENT	DATE	PRICE
JERSEY BOYS	SUNDAY 29TH NOVEMBER	£30
CLASSIC TUESDAY CHRISTMAS LUNCH	TUESDAY 1ST DECEMBER	£30
ELVIS	SUNDAY 6TH DECEMBER	£30
SENIOR CITIZEN LUNCH WITH JOE O BRIEN	TUESDAY 8TH DECEMBER	£28.50
TINA TURNER	SUNDAY 13TH DECEMBER	£30
WESTLIFE	SUNDAY 20TH DECEMBER	£30
LUNCH WITH SANTA	SUNDAY 20TH DECEMBER	£28.50 / £19.50
LUNCH WITH SANTA	MONDAY 21ST DECEMBER	£28.50 / £19.50
CHRISTMAS DAY LUNCH	FRIDAY 25TH DECEMBER	£109.50 / £62.50
BOXING DAY LUNCH	SATURDAY 26TH DECEMBER	£41.50 / £28.50



*Festive
Afternoon Tea*

£20.95PP

FULL PAYMENT REQUIRED UPON BOOKING. 24 HOURS NOTICE REQUIRED.

Christmas Day

Lunch

4 COURSE MEAL

ADULT

£109.50PP

CHILDREN

£62.50PP

(UPTO 12 YEARS OLD AND INCLUDES
A VISIT FROM SANTA)

SITTINGS BETWEEN 12PM AND 4PM



Christmas Day Lunch

DAY: DATE:

WE WOULD LIKE TO BOOK PLACES AND ENCLOSE PAYMENT OF £

(MINIMUM DEPOSIT £30 PER PERSON/FULL PAYMENT)

FULL BALANCE DUE 4 WEEKS PRIOR AND NO CANCELLATION REFUNDS 4 WEEKS PRIOR

FORENAME: ADDRESS:
SURNAME:
EMAIL:
TELEPHONE: POSTCODE:

STARTERS

MAINS

DESSERTS

NAMES	ARDENNES PATE	CAMEMBERT	TIMBALE	SOUP	BEEF	TURKEY	SALMON	AUBERGINE	CHICKEN GOUJONS	TARTE AU CITRON	CHRISTMAS PUDDING	BAKED CHEESECAKE	CHOC MOUSSE	FRUIT SALAD	CHEESE BOARD	ICECREAM	SPECIAL REQUIRMENTS

Christmas Day Lunch

STARTERS

ARDENNES PATE (GFO) | COURSE LIVER PATE SERVED WITH CARAMELISED RED ONION AND TOASTED FOCACCIA

BOXED BAKED CAMEMBERT (V,GFO) | SERVED WITH FIG CHUTNEY AND TOASTED BREAD

SMOKED SALMON, PRAWN AND CRAYFISH TIMBALE (GF) | WITH BABY LEAVES AND A CHIVE CREME FRAICHE

TOMATO AND BASIL SOUP (VG,GFO) | WITH CRUNCHY CROUTONS AND WARM BREAD

MAINS

ROASTED SILVERSIDE OF BEEF (GFO) | SERVED WITH A LARGE YORKSHIRE PUDDING AND RED WINE GRAVY

ROASTED TURKEY CROWN (GFO) | SERVED WITH A PIG IN BLANKET, SEASONING WITH A CRANBERRY JUS AND YORKSHIRE PUDDING

GRILLED SALMON FILLET (GF) | WITH WILTRED SPINACH AND A RICH HOLLANDAISE SAUCE

BAKED AUBERGINE (VG, GFO) | FILLED WITH ORZO PASTA AND MEDITERRANEAN VEGETABLES & A TOMATO SALSA

CHICKEN GOUJONS | CHIPS & BEANS

DESSERTS

TARTE AU CITRON | WITH CORNISH CLOTTED CREAM AND RASPBERRIES

CHRISTMAS PUDDING (GFO) | WITH HOMEMADE BRANDY SAUCE AND REDCURRANT COMPOTE

BAKED CHEESECAKE (GFO) | WITH FRUIT COULIS AND CHOCOLATE SHAVINGS

HOMEMADE CHOCOLATE MOUSSE (GFO) | WITH SHORTBREAD BISCUIT

MACERATED FRUIT SALAD (VG, GF) | WITH VEGAN ICECREAM

CHEF'S SELECTION OF CHEESES | WITH ARTISAN BISCUITS

ICE CREAM | SELECTION OF VANILLA & CHOCOLATE

FOLLOWED BY COFFEE & MINTS

Dishes may contain dairy products and nuts.
Any Allergen/dietary requirements can be catered for by prior arrangement with our head chef.
(V) - Vegetarian | (VG) - Vegan | (GF) - Gluten Free | (GFO) - Gluten Free Option