

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:

NAMES	STARTERS				MAINS				DESSERTS					SPECIAL REQUIREMENTS			
	ARDENNES PATE	CAMEMBERT	TIMBALE	SOUP	BEEF	TURKEY	HALIBUT	AUBERGINE	CHICKEN GOUJONS	TARTE AU CITRON	CHRISTMAS PUDDING	BAKED CHEESECAKE	CHOC MOUSSE		FRUIT SALAD	CHEESE BOARD	ICECREAM

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 WILTERED 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