

Available from

1st December - 30th December excludes Sundays, Christmas Eve, Christmas Day & Boxing Day

*bookings only to avoid disappointment

Christmas Fange 2018 Starters

LEEK AND POTATO SOUP

Creamy leek and potato Served with a bread roll & butter.

MINI SMOKED SALMON TERRINES

Cream cheese with lemon & dill on a rustic rye bread, finished with finely sliced smoked salmon Served with a salad garnish.

PORK AND CRANBERRY PÂTÉ

A festive fruity pâté of rich pork, topped with glazed cranberries. Served with wholemeal toast, chutney and a salad garnish.

Main Course

ALL SERVED FORM THE CARVERY

SUCCULENT WHOLE ROAST TURKEY, ROASTED BEEF, WHOLE ROAST LEG OF PORK

All served with a selection of seasonal fresh vegetables, Yorkshire puddings, scrumptious pigs in blankets, seasoning and rich gravy.

VEGETABLE SKEWERS

Chargrilled peppers, onions, mushrooms, courgette and chargrilled tomatoes, served on a bed of cous cous with a crunchly salad and cranberry salsa.

STEAMED SALMON FILLET

Steamed salmon fillet with a hollandaise sauce Served with new potatoes and seasonal vegetables.

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with a brandy sauce or custard.

CHOCOLATE PROFITEROLE GATEAU

Luxurious chocolate gataeu with choux pastry profiteroles filled with whipped cream, covered in a rich chocolate sauce Served with cream or ice cream.

HOMEMADE LUXURY CHEESECAKE

Clementine cheesecake with chocolate sauce and dark chocolate shavings

Served with cream.

BOOKING FORM

Number in Party:
Name of Organiser:
Contact Number:
Address:
Email:
Date & Time Required:
NUMBERS
ADULT CHILDREN
STARTERS
SOUP TERRINES PÂTÉ
MAINS
CARVERY VEGETARIAN SALMON
DESSERTS
DESSENTS
PUDDING GATEAU CHEESECAKE
SPECIAL REQUIREMENTS:
of Edial Regulation
Deposit of £5.00 per person required (non-refundable)
Total Paid: