

FESTIVE PARTY NIGHTS

STARTER

Spiced Winter Vegetable Soup

Crisp smoked pancetta, chestnut cream

MAIN COURSE

Traditional Roast Turkey

With all the trimmings, pigs in blankets and roast turkey jus

Vegan Spiced Cauliflower, Lentil and Spinach Pie

With a red wine and tarragon

Main courses served with roasted potatoes, brussels sprouts, honey glazed carrots and parsnips

DESSERT

Irish Cream Cheesecake

Drizzled with chocolate sauce

SOMETHING SWEET

Festive chocolates

Subject to change

CHRISTMAS DAY

Glass of fizz on arrival

STARTERS

Spiced Butternut Squash Soup

Topped with toasted coconut & chestnuts

Classic Prawn Cocktail

Cold water prawns bound in Marie Rose sauce on a bed of shredded Iceberg lettuce

Whipped Goat's Cheese & Pickled Beetroot Salad

With caramelized apples, herb salad & toasted sourdough croute

MAIN COURSE

Traditional Roast Turkey

With all the trimmings, pigs in blankets and roast turkey jus

Beef Wellington

With spinach purée, grilled asparagus, wild mushroom and shallot compote and Bordelaise sauce

Pine Nut and Basil Baked Cod

Served on salmon & spinach cannelloni, saffron, pernod & vegetable chowder

Mushroom Ravioli

With spinach purée, grilled asparagus, wild mushroom and shallot compote with truffle and tarragon cream sauce

Main courses served with Chateau potatoes, honey roasted carrots, spiced red cabbage and brussels sprouts with smoked bacon

DESSERTS

Traditional Christmas Pudding

And brandy sauce

Baked Chocolate Cheesecake

Topped with Kirsch soaked cherries

Artisan British Cheese Board

Accompanied with toasted fruit & nut bread and fruit chutney

SOMETHING SWEET

Freshly Brewed Tea or Coffee

Mini mince pies with brandy butter and classic chocolates

Subject to change.

CHRISTMAS DAY YOUNG DINERS

STARTERS

Roasted Tomato and Crème Fraîche Soup

With garlic dough balls

Classic Prawn Cocktail

Cold water prawns bound in Marie Rose sauce on a bed of shredded Iceberg lettuce

MAIN COURSE

Traditional Roast Turkey

With all the trimmings, pigs in blankets and roast turkey jus

Smoked Roasted Vegetable and Feta Tart

With a tomato and basil sauce

Main courses served with Chateau potatoes, spiced red cabbage, brussels sprouts and honey roasted carrots

DESSERTS

Traditional Christmas Pudding

With cinnamon custard

Warm Layered Fudge Cake

Topped with chocolate sauce and vanilla ice cream

For diners 12 years of age and under, children under 2 dine free.
Subject to change.

BOXING DAY

STARTERS

Festive Winter Soup

With chive crème fraîche and garlic croutons

Chicken Liver Pâté

With fruit chutney and toasted sourdough

Classic Prawn Cocktail

Cold water prawns bound in Marie Rose sauce on a bed of shredded Iceberg lettuce

MAIN COURSE

Roast Sirloin of Beef

With a red wine sauce

Lemon and Thyme Chicken Breast

With wild mushroom sauce

Herb Crusted Salmon Fillet

With white wine and chive sauce

Smoked Roasted Vegetable and Feta Tart

With a tomato and basil sauce

*Main courses served with all the trimmings... creamed mash
potatoes roasted root vegetables and mixed greens*

DESSERTS

Sticky Toffee Pudding

Covered in toffee sauce and vanilla ice cream

Layered Chocolate Fudge Cake

Topped with chocolate sauce and vanilla ice cream

Black Forest Trifle

With a brandy snap biscuit

SOMETHING SWEET

Mini Mince Pies with Brandy Butter and Classic Chocolates

PRE BOOKED ONLY

Subject to change.

Food items are subject to change at short notice due to National Supply issues out of Village Hotels control.

FESTIVE DINING IN THE PUB & GRILL

STARTER

Spiced Winter Vegetable Soup

Crisp smoked pancetta, chestnut cream

MAIN COURSE

Traditional Roast Turkey

With all the trimmings, pigs in blankets and roast turkey jus

Vegan Spiced Cauliflower, Lentil and Spinach Pie

With a red wine and tarragon jus

Main courses served with roasted potatoes, brussels sprouts, honey glazed carrots and parsnips

DESSERT

Irish Cream Cheesecake

Drizzled with chocolate sauce

SOMETHING SWEET

Festive Chocolates

Subject to change.

Food items are subject to change at short notice due to National Supply issues out of Village Hotels control.

NEW YEAR'S EVE

Glass of fizz on arrival

STARTERS

Sweet Potato, Parsnip and Coconut Soup

Topped with toasted coconut

Pressed Duck and Fig Terrine

With orange marmalade and pickled shallots served on a baby leaf salad

MAIN COURSE

Fillet of Beef Wellington

With spinach purée, grilled asparagus, roasted baby carrots, gratin, Dauphinoise potatoes, wild mushroom and shallot compote and Bordelaise sauce

Pine Nut and Basil Baked Cod

Served on salmon & spinach cannelloni, saffron, pernod & vegetable chowder

Mushroom Ravioli

With spinach purée, grilled asparagus, wild mushroom and shallot compote with truffle and tarragon cream sauce

DESSERTS

Trio of Mini Chocolate Desserts

Milk chocolate cheesecake, white chocolate panna cotta and a salted caramel and chocolate tart

Artisan British Cheese Board

Accompanied with toasted fruit & nut bread and fruit chutney

Subject to change.

FAMILY FESTIVE LUNCH MENU

AVAILABLE SUNDAY 12TH & 19TH DECEMBER

MAIN COURSE

Traditional Roast Turkey Breast

With pigs in a blanket, sage and onion stuffing and roast turkey jus

Smoked Roasted Vegetable and Feta Tart

With a Tomato and Basil Sauce

Main courses served with seasonal vegetables

DESSERT

Chocolate Yule Log

Served with Cream

Subject to change

FAMILY FESTIVE LUNCH CHILDREN'S MENU

AVAILABLE SUNDAY 12TH & 19TH DECEMBER

MAIN COURSE

Half Portion of Traditional Roast Turkey Breast

With pigs in a blanket, sage and onion stuffing and roast turkey jus

Hamburger and Fries

Chicken Tenders and Fries

Tender Pieces of Battered Cod and Fries

DESSERT

Chocolate Yule Log

With chocolate sauce and vanilla ice cream

Pre-order required 1 week prior to event. Subject to change.