

# CHRISTMAS EARLY BIRD 2007

Friday 30<sup>th</sup> November – Monday 24<sup>th</sup> December

**£14.95 – Two-Course Meal (Parties less than 6 Only)**

**£17.95 – Three-Course Meal**

**Available Every Lunchtime 12:00pm – 2:30pm**

(Sundays till 3pm & Serving Traditional Roast Beef in addition)

**Available Evenings 6:00pm – 10:00pm**

**Music Nights and Christmas Eve – Available 6:00pm – 7:00pm only**

DINERS MAY BE ASKED TO VACATE THEIR TABLES AFTER TWO HOURS

## STARTERS

White Onion Soup & Winter Truffle Oil (v)

Chicken, Pork & Pistachio Terrine – Apricot & Green Peppercorn  
Chutney.

Smoked Salmon Salad – Beetroot Ribbons – Horseradish Crème  
Fraiche.

Goats Cheese & Caramelised Onion Tart (v)

Thai Style Fishcakes – Chilli Dipping Sauce.

## MAIN COURSES

Confit Duck Leg – Creamy Mash – Sour Cherry Sauce – Savoy Cabbage  
with Bacon

Roast Turkey with Bacon wrapped Chipolata – Sage & Chestnut  
Stuffing – Gravy (served with Roast & New Potatoes & Vegetables).

Rump Steak – Chunky Chips – Peppercorn Sauce – Grilled Portobello  
Mushroom & Tomato.

Grilled Salmon Fillet, Leek Mash, Mustard Cream Sauce & Green  
Beans

Pea & Fennel Risotto – Asparagus – Red Pepper & Sun Blushed  
Tomato Pesto & Parmesan Cheese (v).

## SWEETS

Chocolate & Pecan Pie – Clotted Cream

Christmas Pudding – Brandy sauce

Cropwell Bishop Stilton & Lincolnshire Poacher Cheese, Home Made  
Chutney & Biscuits

***Service is at your Discretion!*** As there is no service charge, parties wishing  
to purchase drinks individually will be asked to do so at the bar.

***£10 per person Deposit is required to secure your reservation***

***Meal Choices are required at least fourteen days prior to the event for all parties of six and above***  
***Deposits/Payments are non refundable in the event of a cancellation***