



Party Nights

3 courses with live Tribute act £34

Deposit: Up to 8 people = £10, More than 8 people = £50

Preorder 7 days in advance

Balance paid on the day

Starters

Spiced Sweet Potato Soup (V) a rustic sourdough roll

Chicken Liver & Scotch Whiskey Paté served with apple & plum chutney and warm sourdough

Roasted Portobello Mushrooms (V) topped with creamy peppercorn sauce and crumbled Leicestershire Stilton, served on garlic ciabatta

Bloody Mary Prawn Cocktail Crispy gem lettuce with king prawns in a piquant Bloody Mary sauce, served with warm sourdough

Garlic & Thyme Baked Camembert (V) served with apple & plum chutney and warm sourdough

Mains

Stuffed Turkey Parcel

Turkey breast with Lincolnshire sausage stuffing, wrapped in bacon and served with pigs-in-blankets

Chicken Forestiere

Bone-in chicken supreme smothered in a rich red wine, thyme & mushroom sauce with parsnip crisps

Slow-cooked Beef Short Rib +£4

Braised in red wine gravy and topped with a garlic and parsley crumb

Salmon en Croûte

A puff pastry parcel packed with prime Salmon fillet in a Barbers cheddar cheese sauce

Mushroom Bourguignon Pie (V)

Sautéed mushrooms with silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry with a rosemary topping

All served with buttery mash and braised red cabbage, and a selection of home cooked trimmings to your table including Sage & onion roasted potatoes, Honey roasted carrots & parsnips, Black pepper glazed Brussel sprouts and our Signature red wine gravy.

Break with tradition!

Camembert & Chorizo Burger

Our 6oz prime beef burger loaded with sticky chorizo relish and oozing camembert, served in a brioche bun with fries and rustic slaw

Desserts

Traditional Christmas Pudding served with brandy cream

Trillionaire Tart A chocolate pastry case with rich toffee sauce, topped with indulgent chocolate ganache

Mince Pie Cheesecake A biscuit base with brandy infused mincemeat cheesecake and shortbread topping

Biscoff Meringue Stack A caramel meringue nest filled with Biscoff mascarpone cream, finished with Biscoff sauce and crushed Biscoff crumb

Lemon & White Chocolate Cheesecake with a caramelised brûlée topping, served with cream

This is a preview menu. All details are subject to change.