

HOW to BOOK your MEAL

Our restaurant will be festively decorated from 1st December and we are now taking Bookings for dates from the 1st December 2009 until the 10th January 2010. Our Christmas Fayre Menu will be available during our normal opening hours - lunchtimes as well as evenings - from Monday to Sunday.

Our Christmas fayre menu is very flexible, if you only prefer two courses we would be pleased to accommodate and adjust the price accordingly. Children are also very welcome at a reduced price.

Large party discounts available (over 20 adults).

A non-refundable deposit of £5 per person - at least three days in advance - secures your booking. You will be given a receipt for your deposit, which will then be deducted from your final bill.

Please complete the Booking Form and return it to us with your deposit.

We very much look forward to seeing you over the Christmas period. We will do our utmost, as ever, to make sure that you enjoy this special time with us.

And don't forget too that we stock an excellent selection of wines to complement your meal.

CHRISTMAS FAYRE

1/12/09 - 10/01/10

£19.95

Soup Of The Day (V)

A generous bowl of homemade soup, accompanied by a multigrain roll & butter.

Prawn & Smoked Salmon Cornets

Scotch smoked salmon stuffed with Icelandic prawns, tangy home made marie rose sauce, accompanied by multigrain bread & butter

Cherry & Brie Parcels

Sweet & juicy cherries bound with creamy brie cheese, wrapped in a delicate pastry parcel, crisp salad garnish drizzled with cherry balsamic glaze

Wild Boar with Black Seal Rum & Ginger Pate

accompanied by multigrain toast & salad garnish

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Traditional Roast Turkey

A combination of breast and brown meat, served with three seasonal fresh vegetables, roast potatoes, bacon chipolata roll, seasonal stuffing accompanied by cranberry sauce & rich gravy

Montmorancy Duck (*Gluten free*)

A large boneless duck breast slowly braised in a black cherry sauce with Kirsch, served with three seasonal vegetables and olive oil sautéed potatoes

Honey Salmon Fillet

A fresh fillet grilled with locally produced honey & glazed with sesame seeds, served with three seasonal vegetables and new potatoes

Venison Steak

A fresh 8oz steak, grilled to your liking & finished in a plum gravy, served with three seasonal fresh vegetables and roast potatoes

Mushroom, Cranberry & Brie Wellington (V)

Sautéed mushrooms, cranberries & seasonal spinach with hazelnuts topped with brie & encased in puff pastry, served with a crispy salad, minted new potatoes with a fig balsamic drizzle

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- A selection of home made puddings from our specials board
- Christmas pudding with brandy sauce
 - Plum pudding ice cream bomb
- A selection on "Just Rachel" ice creams
 - Cheese board

Your table will be dressed with crackers & novelties

(V) - Suitable for vegetarians