## **Booking form** Name..... Address..... Telephone..... Function Date..... Time..... Number of people..... Number of courses.....@£.... Number of teas/coffee..... 5%pp Deposit Paid..... Signed.....





## Starters

"Smoked Salmon Salad"

Smoked salmon served with a Horseradish & lime dressing



"Slow Cooked Pork Belly"

served on black pudding with a Honey & Mustard glaze



"Creamy Garlic & chilli Mushrooms" (v)

Served on toasted Bruschetta



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"Leek & Potato Soup" (v)

served with a warm crusty bread roll & butter

## Mains

"Festive Roast Turkey"

Pigs in Blankets & Sage and Onion Stuffing

"Salmon en Croute"

compos

Served with a white wine and dill sauce

"Roast Sírloín of Beef"

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Served with Yorkshire pudding & a red wine jus

compos

"Roasted Mediterranean
vegetable & Feta Cheese Tart" (v)
served with a Tomato, red onion & herb sauce

compos

All served with seasonal vegetables and roast potatoes

<u>A minimum of 20 guests</u>

<u>for evening groups</u>

## Desserts

"Christmas Pudding" served with Brandy Sauce

"Chocolate Profiteroles"

compo

Deep filled with cream and smothered with a rich Belgian chocolate sauce

"Tarte au Citron"

compos

A rich Lemon tart served with a fruit coulis & vanilla ice cream

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"Festive Apple & Fruit Crumble

Served with either Custard, vanilla ice cream of vegan ice cream

Trío of Cheese & Biscuits

£8 supplement

2 Courses £32.95

3 Courses £37.95

Tea or Coffee & mints included