

# Three course Festive Carvery

Whether you're planning a Christmas office Party, a family get together or lunch out with friends, we can offer you the perfect venue this Christmas.

Available throughout December\*in our Flame Restaurant serving a festive feast of three courses.

\*Excludes 25th & 26th December and New Year's Day

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## **Dates & Prices**

Thursday & Friday: 12 noon until 2.30pm £27.50 ~ Saturday & Sunday 12.00 noon until 3.00pm £29.95

Under 12's £16.95 and under 3's free

Over 60's groups and U3A - Thursday & Friday £24.95

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#### Starter

Country vegetable soup with crusty bread (GF)(DF)(V)(VE)

Selection from the deli, salami, chorizo, mortadella, pates, terrines, quiche,

pork pies, scotch egg, and gala pie.

Selection of seafood, smoked salmon, prawns, and mackerel.

Assorted salads and bread rolls.

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### Main

Roast Norfolk turkey, pigs in blankets, stuffing, and a rich gravy (GF)(NF)(DF)

Roast pork loin served with apple sauce (GF)

Roast topside of beef with Yorkshire pudding and a rich gravy

Grilled red snapper with white wine prawn sauce

Vegan dish of the day

All served with roast potatoes, creamed potatoes, sprouts, honey parsnips, braised red cabbage, carrots glazed with orange, cauliflower cheese and a selection of gravy's.

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#### Desserts

Traditional Christmas pudding with brandy sauce (V) on request (GF)(NF)

Lemon cheesecake with mixed berry compote (GF)(VE)

Fresh fruit salad with raspberry sorbet (NF)(GF)(V)(VE)

Chocolate fudge cake & whipped cream (GF)

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