

Party nights 2021

Dates & Prices

Thursdays – 2nd, 9th, 16th December - £36 per person

Fridays – 3rd, 10th & 17th December - £42 per person

Saturdays – 4th, 11th, 18th December - £46 per person

Menu

Roast tomato & red pepper soup **GF DF V NF VE**

Cured & torched mackerel, beetroot, wasabi, lemon & dill **GF DF NF**

Warm chestnut mushroom, Stilton & tarragon tart **GF NF**

Chicken & apricot terrine, caramelised onion chutney & toasted brioche **NF**

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Roast breast of turkey, sage & onion stuffing, roast potatoes, pigs in blankets,
turkey gravy **NF GF DF**

Slow cooked beef blade, Bourginion sauce **NF GF DF**

Salmon wellington, prawn, lemon dill cream sauce **NF**

Sweet potato, cashew & apricot chutney tart, vegan gravy **DF V VE**

All mains will be served with a selection of roast potatoes & vegetables

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Christmas pudding, Brandy sauce **V**

Dark chocolate delice, cherry jelly, vanilla short bread **NF**

Mulled wine cheesecake, pear compote **NF**

(Pre-order required)

From £85 per room based on two sharing with full English breakfast and use of our leisure facilities.