



# PARTY \*\* NIGHT MEMU



Mushroom, Parsnip & Garlic Soup (V) granary croutons, crème fraiche

Ham Hock Terrine piccalilli, rocket leaves, toasted brioche

Smoked Mackerel Pate dill, pickled cucumber, sour dough soldiers

#### MAINS

#### **Roast Turkey**

herb butter, cranberry & sage stuffing, roast potatoes, broccoli, carrots & honey glazed parsnips

Sweet Potato & Chickpea Stew (VE) herb dumplings

#### Fillet of Salmon (GF)

tomato, basil & oregano sauce, crushed garlic potatoes, broccoli

#### DESSERTS

Christmas Pudding (V) brandy sauce

Oreo Chocolate Fudge Cake (V) chantilly cream, white chocolate sauce

Candy Cane Cheesecake (V) forest fruit coulis, popping candy

Vegan & Gluten Free Option available on request





Sunday 1st, 8th, 15th & 22nd December 2024

Tables available between 12pm and 5pm

Party hats & crackers for everyone and a present for each child aged 11 years and under, please provide the name of the child at the time of the booking

#### MAINS

Slow Roast Beef

Roast Turkey with Herb Butter and sage & red onion stuffing

Garlic and Thyme Roast Chicken

Cranberry and Lentil Bake (VE)

All served with bottomless Yorkshire puddings, roast potatoes, seasonal vegetables and proper gravy or mushroom gravy (VE)

#### DESSERTS

Christmas Pudding (V)

toffee fudge sauce, Madagascan vanilla ice cream

White Chocolate and Honeycomb Cheesecake (V)

white chocolate, honeycomb pieces, madagascan vanilla ice cream

Chocolate Fudge Cake (V) chocolate shavings, chantilly cream

GF- NON GLUTEN CONTAINING INGREDIENTS
V - VEGETARIAN VE - VEGAN



## SPECIAL OFFER

**BOOK MORE THAN 25 PLACES AT ANY OF OUR PARTY NIGHTS AND RECEIVE** 

### 10% DISCOUNT OFF YOUR BOOKING

Please note – the above discount is applicable to Party Night bookings only & does not include drinks packages

#### DRIMKS PACKAGES

We have some fantastic offers available to pre order for your table:

#### Who-ville be on the naughty list?

Tray of 6 apple sourz shots £15.00

#### The One Who Stole Christmas

A tropical blend of vodka, white rum & midori mixed with pineapple juice and topped with lemon & lime fizz. Served with 4 glasses and a popping candy garnish £30.00

#### Max's Stocking Filler

10 bottles of house lager, fruit cider or cider £50.00

#### Snowball Prosecco

2 bottles of prosecco with candy floss balls 6 glasses & 12 candy floss balls £60.00

#### Cindy's Selection Box

pick 5 bottles from a selection of house red. white or rose wines £90.00





**END YOUR EVENING BY RETIRING INTO** ONE OF OUR SPACIOUS BEDROOMS, SPENDING THE NIGHT IN OUR COSY BED AND WAKING UP TO A FULL ENGLISH BREAKFAST THE FOLLOWING MORNING FOR JUST £85.00

\*Available for guests attending the Christmas Party Nights only

\* Group Reservations – if you would like to secure more than 1 room. we would require non-refundable pre-payment on booking

Are you visiting family and looking for somewhere to sleep over the festive period?



Please note that our restaurant facilities will be closed at lunch and dinner from the 23rd - 25th December.

> \*Our residents bar will be open between the hours of 5:00pm - 11:00pm during this period.

\*Continental breakfast will be available to take away for £6.00 per person (pre-order required on check in)

> CALL OR EMAIL THE TEAM **DIRECTLY TO ENQUIRE**







## BOXING DAY

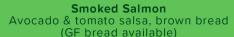
#### **THURSDAY 26TH DECEMBER 2024**

Tables available between 12pm and 5pm

#### STARTERS

Spiced Parsnip and Sweet Potato Soup (VE)
Mini onion bhajis

Turkey Bon Bons Cranberry ketchup, green salad



Deep Fried Brie Wedges (V)
Cranberry & chilli jam, rocket leaves



## E13.50 PER CHILD (UNDER 11)

#### MAINS

Slow Roast Brisket of Beef or Garlic & Thyme Roast Chicken

Served with bottomless Yorkshire puddings & roast potatoes, seasonal vegetables and proper gravy

Salmon & Prawn Fish Pie (GF)
Sauteed leeks, baton carrots

Mushroom, Spinach & Lentil Wellington (VE)
Roast potatoes, onion gravy



#### DESSERTS

Cranberry & Lemon Eton Mess (V) (GF)

Cranberry & raspberry compote, lemon curd, meringue pieces, chantilly cream

Christmas Pudding (V)

Toffee fudge sauce, Madagascan vanilla ice cream

White Chocolate & Honeycomb Cheesecake
White chocolate, honeycomb pieces, Madagascan vanilla ice cream

Salted Caramel & Chocolate Cake (VE)
Sov ice cream



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## MEW YEARS DAY

#### **WEDNESDAY 1ST JANUARY 2025**

Tables available between 12pm and 5pm



3 COURSES £23.50
PER ADULT



#### STARTERS

Spiced Parsnip & Sweet Potato Soup (VE)
Mini onion bhajis

**Turkey Bon Bons** 

Cranberry ketchup, green salad

Smoked Salmon

Avocado & tomato salsa, brown bread (GF bread available)

Deep Fried Brie Wedges (V)
Cranberry & chilli jam, rocket leaves

#### MAINS

Slow Roast Brisket of Beef or Garlic & Thyme Roast Chicken

Served with bottomless Yorkshire puddings, roast potatoes, seasonal vegetables and proper gravy

Salmon & Prawn Fish Pie (GF)
Sauteed leeks, baton carrots

Sauteed leeks, paton carrots

Mushroom, Spinach & Lentil Wellington (VE)
Roast potatoes, onion gravy

#### DESSERTS

Cranberry & Lemon Eton Mess (V) (GF)

Cranberry & raspberry compote, lemon curd, meringue pieces, chantilly cream

Christmas Pudding (V)

Toffee fudge sauce, Madagascan vanilla ice cream

White Chocolate & Honevcomb Cheesecake

White chocolate, honeycomb pieces, Madagascan vanilla ice cream

Salted Caramel & Chocolate Cake (VE)

Soy ice cream



