



Christmas Party Nights!

£44.95 PER GUEST

(STARTER, MAIN, DESSERT + TICKET)

A £10 per guest deposit is required upon booking. Full payment is required 2 weeks before your event, along with your food pre-order. Please note after this time, no changes can be made.

For party night reservations please call Carolynne on our Christmas hotline Mon-Fri 9am-3:30pm on 01472 812222.

All deposits and final balances are non-refundable.

STARTERS

Chicken Liver Parfait (GFO)

Brioche Toast, Apple & Tomato Chutney

Traditional Prawn Cocktail (GFO)

Whiskey Laced Marie Rose Sauce, Smoked Paprika, Bread & Butter

Leek & Potato Soup (GFO V VGO)

Chicken & Parma Ham Crumb, Homemade Bread

Scottish Smoked Salmon (GFO)

Toasted Sourdough, Lemon & Dill Cream Cheese, Smoked Salmon and Orange Gremolata

Woodland Mushrooms on Toast (VGO V GF)

Roasted Garlic Cream, Wild Rocket

Breaded Brie

Rosemary & Thyme Panko Bread Crumbs, Cranberry Sauce

MAIN COURSES

Roast Lincolnshire Turkey Breast (GFO)

Pig in Blanket, Chestnut & Cranberry Stuffing, Goose Fat Roast Potatoes, Brussel Sprouts with Pancetta & Chestnuts, Stock Gravy

Root Vegetable Wellington (V VGO)

Wild Mushroom Duxelles, Herb Roasted New Potatoes, Wilted Greens, Maple Glazed Carrots & Parsnips

Braised Lincolnshire Beef (GF)

Buttery Mash, Kale, Parma Ham Crumb

Pan Roasted Fillet of Scottish Salmon (GF)

Caviar, Roasted New Potatoes, Wilted Greens, Lemon & Dill Hollandaise

Roasted Free Range Chicken Breast (GF)

Smoked Pancetta, Roasted Red Onions & Fire Roasted Red Peppers bound in a Red Wine & Tomato Sauce, with Roasted New Potatoes & Tender-Stem Broccoli

10oz Hereford Sirloin Steak (GF)

(+£7.50 supplement)

Beef Dripping Chips, Salad, Coleslaw, Field Mushroom and Tomato

Butternut Squash Risotto (V VGO)

Roasted Squash, Sage Crisps, Wild Rocket, Pesto Dressed Rocket

Stuffed Lincolnshire Belly Pork

Sausage Meat Stuffing, Buttery Mash Apple & Cider Sauce, Seasonal Greens

DESSERTS

Traditional Christmas Pudding (GFO V VGO)

Brandy Sauce, Cointreau Soaked Cranberries

Baileys & White Chocolate Cheesecake

Dehydrated Orange, Chocolate Shards

Winter Berry Eton Mess (GF VGO)

Chantilly Cream, Berry Compote, Meringue

Loaded Profiteroles (V)

Salted Caramel Sauce, Honeycomb

Trio of Appleby's Ice Cream (GFO VGO)

Brandy Snap Basket, Fruit Coulis, Meringue

Traditional Cheese and Biscuits

(£5 Supplement)

A selection of Chefs Favourite, Cheeses, Crackers, Onion Chutney, Celery, Grapes and Toasted Walnuts

Please inform us if anyone in your party has any food allergies/dietary requirements

Please turn over for a list of the party night live entertainment!

