



Dinner Party Menu

£22.50

Available throughout December

3 COURSE DINNER & COFFEE

Choose on the night from a selection of Christmas fayre served in the hotel (no disco) from 7pm onwards. Suitable for parties of 15 – 45 people. Not available 24th, 25th, 26th & 31st December.

Please telephone us with your choices of 1st & 2nd course at least 1 week before your party.

STARTERS

Homemade Celery, Potato and Watercress Soup
Served with roll and butter

Breaded Mushrooms
Choice button mushrooms coated in natural breadcrumb deep-fried until golden served with a salad garnish and a trio of dips - sweet & sour, garlic & onion mayonnaise and BBQ.

Parma Ham Salad
Wafer thin Parma ham set upon a bed of sliced tomatoes, drizzled with olive oil and finished with a crisp salad garnish

Tropical Medley
A selection of tropical fruits set upon a pear and Sharon fruit coulis

Citrus Enhanced Prawns
A combination of chopped tomatoes and iceberg lettuce crowned with cubes of mozzarella cheese & lemon infused prawns finished with a citrus flavoured mayonnaise

MAIN COURSES

Roast Turkey
Slices of roast turkey served with all the traditional trimmings.

Poached Salmon
Salmon fillet gently poached and served with an asparagus sauce.

Roast Leg of Lamb
Slices of local leg of lamb served with a blueberry enhanced gravy.

Breast of Chicken
Succulent chicken breast baked in the oven and finished with a creamy wild mushroom and white wine sauce.

All main course dishes are served with a selection of potatoes and a medley of fresh vegetables.

DESSERTS

Strawberry Syllabub
A strawberry and white wine enhanced cream presented in a chocolate cup and garnished with a chocolate dipped strawberry .

Christmas Pudding
Served with rum sauce.

Fresh Fruit Salad
Served with fresh cream.

Cheese and Biscuits
A selection of English cheeses served with crackers, grapes and celery batons.

TO FINISH

Coffee and Mints

*£15 deposit per person required (Non-refundable).
Balance to be settled before 6th December*

