

# Festive Menn

#### STARTER

Prawn & crayfish cocktail tossed in a classic Marie Rose sauce served with buttered granary bread Mojito chicken skewers with lime & garlic dip Deep fried brie with cranberry sauce & dressed mixed leaves (v)

Smoked salmon terrine with toasted sourdough & pickled cucumber salad Roasted Mediterranean vegetable tart with pine nut & basil dressing (vg)

Duck liver parfait, spiced pear & cranberry chutney & toast Spiced parsnip soup with parsnip crisps, bread & butter

#### MAIN

Roast turkey with pork, sage & apricot stuffing, maple cured bacon wrapped chipolata, roast potatoes & turkey gravy Cranberry & nut roast, roast potatoes, vegan gravy (vg)

Pork belly, whole grain mustard mash, cider jus, crackling & apple sauce

Salmon fillet with lemon, prawn & parsley risotto topped with crispy teeks

Gante casserole & herb suet dumplings served with creamy mash

Butternut squash, mushroom, goat's cheese & spinach
Wellington with white wine cream sauce
& parsley crushed potatoes (v)

Rump steak, peppercorn sauce, chips, grilled tomato & field mushroom

(Served Medium, £2 Supplement)
All meals served with seasonal vegetables

#### DESSERT

Traditional Christmas pudding & brandy sauce Salted caramel crème brulee served with shortbread biscuit

Warm plum & almond cake with custard (vg)
Oreo chocolate brownie, warm chocolate sauce & ice cream

Sticky toffee pudding with toffee sauce & vanilla ice cream

Winter Berry Eton Mess
Trio of sorbet with fruit garnish & cafe curl Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

2 COURSES 19.95 3 COURSES 24.95 Available from 30 November

STUCK FOR THE PERFECT GIFT?

Treat someone to an

Angel and Harp Gift Voucher

20% DISCOUNT OFF OF CHRISTMAS PARTIES HELD IN JANUARY

### December Music & Events

#### THURSDAY 3RD - THE MUGGABEES

Bringing acoustic versions of all your Rock & Pop favourites

#### THURSDAY 10TH - VINTAGE CHRISTMAS

Sounds of a bygone era; Vintage Ruby with Jazz, Rock n' Roll & Pop Classics from 1950's onward SATURDAY 12TH - BREAKFAST WITH SANTA

Book your table for Breakfast between 9:30am - 11:30am when Father hristmas will be round to greet you & hand out festive Party Bags

#### THURSDAY 17TH - TRIBUTE NIGHT

Paul Lillie with a fantastic night of music from iconic artists such as Elvis, David Bowie & George Michael CHRISTMAS EVE

Join us for festive drinks & Live Music with Fiona

#### **CHRISTMAS DAY**

The most wonderful time of the year!
3 Course Meal 79.95 Children Under 12 49.95

#### **BOXING DAY**

3 Course Meal 34.95

#### NEW YEAR'S EVE DINNER & MOTOWN & SOUL DJ

Join us New Year's Eve for a delicious 3 Course Meal & fantastic, soulful music selection from our resident DJ

#### **NEW YEAR'S DAY**

Wind down for the last few days left of the holiday with a hangover breakfast from 9am or the perfect to ast



# Christmas Bay

#### STARTERS

Prawn, salmon & avocado tian Duck liver parfait, mulled wine chutney & toast Crispy goat's cheese & trio of beetroot: relish, roasted & puree with candied waltnuts & lamb's leaf lettuce Spiced parsnip soup with parsnips crisps, bread & butter

#### **MAINS**

Roast turkey with pork, sage & apricot stuffing, maple cured bacon wrapped chipolata, Yorkshire pudding, roast potatoes & turkey gravy

Festive nut roast, apricot, sage & onion stuffing, Yorkshire pudding, roast potatoes & vegetarian gravy Pan fried salmon fillet, lemon & herb crabcake, white wine cream sauce

Rump of lamb with dauphinoise potatoes, rosemary

& red wine jus

Mushroom, roasted chestnut, brie & cranberry en croute
served with a creamy white wine sauce & parsley
crushed potatoes

All meals served with honey roast parsnips, brussel sprouts with roasted chestnut, steamed broccoli & carrots

#### DESSERTS

Traditional plum pudding & brandy sauce
Salted caramel crème brulee & shortbread biscuit
Warm plum & almond cake with custard (vg)
Oreo chocolate brownie, warm chocolate sauce & ice cream
Winter Berry Eton Mess
Cheddar, brie & stilton with mulled chutney.

79.95 per person Children Under 12 49.95
A 10% service charge will be added to all tables
A £30 per person non refundable deposit will be
required within 7 days of making your booking.
Must be pre-ordered

biscuits, grapes & celery

# Boxing Yay

#### STARTERS

Prawn & crayfish cocktail tossed in a classic Marie Rose sauce served with buttered granary bread Mojito chicken skewers with lime & garlic dip Deep fried brie with cranberry sauce & mixed leaves (v) Duck liver parfait, spiced pear & cranberry chutney & toast Spiced parsnip soup with parsnip crisps, bread & butter

#### MAINS

Pork belly,grain mustard mash, cider jus, crackling, apple sauce Salmon fillet, lemon, prawn risotto topped with crispy leeks Mushroom, chestnut, brie & cranberry en croute, creamy white wine sauce & parsley crushed potatoes Rump steak, peppercorn sauce, chips, grilled tomato

& field mushroom

Roast turkey with pork, sage & apricot stuffing, maple cured bacon wrapped chipolata, Yorkshire pudding, roast potatoes & turkey gravy

Festive nut roast, apricot, sage & onion stuffing, Yorkshire pudding, roast potatoes & vegetarian gravy All meals served with seasonal vegetables

#### DESSERTS

Salted caramel crème brulee & shortbread biscuit Traditional plum pudding & brandy sauce Winter Berry Eton Mess

Oreo chocolate brownie, warm chocolate sauce & ice cream Warm plum & almond cake with custard (vg) Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

34.95 per person

A 10% service charge will be added to all tables A £10 per person non refundable deposit will be required within 7 days of making your booking. Must be pre-ordered

## New Years Eve Guner & Music

#### **STARTERS**

Duck liver parfait, spiced pear & cranberry chutney & toast Prawn, salmon & avocado tian Crispy goat's cheese with a trio of beetroot: relish, roasted & puree with candied waltnuts & lamb's leaf lettuce (v) Spiced parsnip soup with parsnips crisps, bread & butter

#### MAINS

Supreme of chicken stuffed with mozzarella, tomato & basil with crushed new potatoes & a mushroom cream sauce
Chump of lamb with dauphinoise potatoes, rosemary & red wine jus Mushroom, roasted chestnut, brie & cranberry en croute served with a creamy white wine sauce & parsley crushed potatoes
Salmon fillet, lemon & herb crabcake & champagne cream sauce
Sirloin steak, peppercorn sauce, chips, grilled tomato, mushroom & dressesd rocket (served medium)
All meals served with seasonal vegetables

#### DESSERTS

Traditional plum pudding & brandy sauce
Salted caramel crème brulee & shortbread biscuit
Warm plum & almond cake with custard (vg)
Oreo chocolate brownie, warm chocolate sauce & ice cream
Winter Berry Eton Mess
Cheddar, brie & stilton with mulled chutney,
biscuits, grapes & celery

3 Course Dinner & Party DJ £49.95





#### **BOOKING TERMS & CONDITIONS**

TO SECURE RESERVATION a £10 per head non refundable deposit must be paid no later than 14 days after the booking date.

NEW YEARS EVE, XMAS DAY & BOXING DAY £30 deposit paid no later than 7 days after the booking date

Parties will be accommodated on separate tables

For all tables we require a pre-order. An ORDER FORM to complete with guest's names & meal choices can be found on our website & must be completed NO LATER THAN 14 DAYS BEFORE BOOKING DATE.

ONE bill per table provided & 10% service charge applied to tables

#### FOOD SERVICE AND OPENING TIMES

Christmas Party Menu available: 30/11 - 31/1
Excluding Christmas Day, Boxing Day, NYE & New Years Day
Friday 25th - Open for drinks from Midday & two food service
sittings staggered between 12 - 1pm 3.30pm - 4.30pm 2nd sitting
Boxing Day - 12 - 12:30pm / 3-3:30pm / 6-7pm
Monday 27th - Wednesday 30th - Normal Opening &
Food Service Hours: Thursday 31st - Normal Food Service
until 5pm then NYE bookings from 7pm . Open
for drinks as normal Friday 1st Jan - Food Served 9am - 6pm

20% DISCOUNT OFF OF CHRISTMAS PARTIES HELD IN JANUARY

