

# 3 COURSE MEAL

### STARTERS

### **Duck & Orange Pâté**

A smooth & creamy pâté served with salad and toast Roasted Winter Vegetable Soup (v) (Gf\*)

Homemade and served with warm crusty bread Seafood Cocktail (Gf\*)

Salmon, crab and prawn cocktail served with brown bread

Goats Cheese, Sun Dried Tomato & Avocado Salad (v) (Gf)

Topped mixed leaf salad, red onion & balsamic vinegar

Additional Children's Choice (v)

Cheesy Garlic Ciabatta

## MAINS

All mains served with Roast Potatoes and Seasonal Vegetables

Roast Beef (Gf\*)

Served with Yorkshire pudding & pigs in blankets

Roast Turkey (Gf\*)

Served with cranberry stuffing & pigs in blankets

Nut Roast (v)

Served with Yorkshire pudding, cranberry stuffing & vegetarian gravy

Stilton Stuffed Chicken

Garlic chicken breast stuffed with stilton & wrapped in bacon

Oven Baked Salmon (Gf)

Served with a prawn & white wine sauce

# DESSERTS

### Traditional Christmas Pudding (v)

Served with brandy sauce

New York Style Baked Cheesecake (v) (Gf)

Finished with a mulled wine & mixed berries compote

**Festive Chocolate Torte (v)** 

With rum & raison ice-cream and hot spiced chocolate sauce

Eaton Mess (v) (Gf)

Chewy meringue, fresh cream, strawberries & topped with strawberry sauce

ditional Children's Choice (v) (d

Chocolate Sundae

followed by coffee & mints





Contact name					
Address					
Telephone					
Email					
Number in party	Time of party Date of party				
£20 deposit per person at least 4 weeks before your reservation. Pre-order 2 weeks before					
Deposit	£ (non-refundable)				

Name	Starter	Main	Dessert
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