

£99 PER PERSON 4 COURSES £49 PER CHILD

On arrival

Selection of Chicago style canapés for the table



Scallops a la Plancha on a mango purée, mango salsa & parma ham crisps (GF)

Gambas a la Plancha on a garlic & herb beurre blanc sauce (GF)

Prawn Cocktail *in a Marie Rose sauce & melba toast*

Chefs Meatballs in a tomato & basil sauce (GF) (VE available on request)

Aged Goats Cheese coated in panko breadcrumbs with a roasted tomato tapenade

Homemade Soup Broccoli & Stílton (GF) or Winter Cauliflower (GF/VE) with rustic bread

The Mains

Roast Joint of Ribeye with horseradish mash, festive vegetables & red wine jus (GF)
Roasted Turkey Breast with thyme stuffing, pigs in blankets, festive vegetables & crushed baby potato

Lobster Thermidor(\pm £15 surcharge) with crushed baby potato on a herb dressing & side salad (GF)

Aged Goat Cheese & Beetroot Dome *in a tomato sauce* & sautéed wild mushrooms (V)

To Finish

Chefs Sherry Trifle

Tiramisu

Profiteroles

Christmas Pudding with brandy sauce

Syrup Sponge (GF)

Complimentary selection of cheese & crackers

Please inform us of any allergies upon pre ordering.