

£20 pp
Deposit
required

Christmas Day

£69.95 per adult £35.00 per child

Starters

A bowl of freshly baked baguette & butter will be served at every table

Homemade Tomato Soup

A bowl of delicious tomato soup

Prawn Cocktail

Succulent prawns on crisp lettuce and cucumber topped with a homemade marie rose sauce and a sprinkling of paprika

Pate

A smooth chicken liver pate on dressed leaves

Mains

A bottomless bowl of vegetables, roasted and new potatoes will be served with every table

Roast Beef

Slices of roast beef topped with a Yorkshire pudding, stuffing, sausage wrapped in bacon and a tasty gravy

Baked Salmon

An oven baked fillet of salmon drizzled with a dill sauce

Roast Leg of Lamb

Slices of roast lamb topped with a Yorkshire pudding, stuffing, sausage wrapped in bacon and a tasty gravy

Chicken Diane

Tender chicken with a creamy brandy, mushroom and onion sauce

Roast Turkey

Tender slices of turkey, stuffing, sausage wrapped in bacon and a tasty gravy

A separate vegan and vegetarian menu is available upon request

Desserts

Tarte au Citron

A light lemon tart served with fruits of the forest and freshly whipped cream

Lotus Bischoff Cheesecake

A vanilla cheesecake flaked with caramelised biscuit spread and biscuit crumb served with toffee sauce and freshly whipped cream

Sticky Toffee Pudding

A generous slice of butterscotch soaked sponge smothered in a tasty custard

Plum Pudding

A traditional christmas pudding with a rich brandy sauce

Coffee and truffles

£10 pp
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required

Christmas Fayre

£27.00 per head

Starters

A bowl of freshly baked baguette & butter will be served at every table

Homemade Tomato Soup

A bowl of delicious tomato soup

Beetroot & Goats Cheese

Beetroot slices marinated in red wine vinegar, fresh thyme and oil with a gently grilled goats cheese disc

Prawn Cocktail

Succulent prawns on crisp lettuce and cucumber topped with a homemade marie rose sauce and a sprinkling of paprika

Pate

A smooth chicken liver pate on dressed leaves

Mains

Braised Beef

A slow roasted fillet served on a bed of creamy herbed mash, roasted root vegetables and a tasty gravy

Baked Salmon

An oven baked fillet of salmon on crushed buttered new potatoes, roasted root vegetables and a drizzle of creamy dill sauce

Pesto Chicken

Tender chicken breast filled with mozzarella cheese and pesto, wrapped in parma ham served on a bed of mediterranean vegetable risotto

Roast Turkey

Tender slices of turkey with a herbed mash, roasted potatoes and vegetables, pigs in blankets and a tasty gravy

A separate vegan and vegetarian menu is available upon request

Desserts

Chocolate Fudge Cake

A large slice of rich chocolate fudge served with chocolate sauce and cream

Tarte au Citron

A light lemon tart served with fruits of the forest and freshly whipped cream

Lotus Bischoff Cheesecake

A vanilla cheesecake flaked with caramelised biscuit spread and biscuit crumb served with toffee sauce and freshly whipped cream

Plum Pudding

A traditional christmas pudding with a rich brandy sauce

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New Year Eve

£40.00 per head

Starters

Includes
a disco
until 1am
(over 18's only)

A bowl of freshly baked baguette & butter will be served at every table

Homemade Broccoli & Stilton Soup

A bowl of delicious broccoli & stilton soup

Prawn Cocktail

Succulent prawns on crisp lettuce and cucumber topped with a homemade marie rose sauce and a sprinkling of paprika

Beetroot & Goats Cheese

Beetroot slices marinated in red wine vinegar, fresh thyme and oil with a gently grilled goats cheese disc

Mains

Braised Beef

A slow roasted fillet served on a bed of creamy herbed mash, roasted root vegetables and a tasty gravy

Chicken Diane

Tender chicken with a creamy brandy, mushroom and onion sauce served on a bed of dauphinoise potatoes, and roasted vegetables

Baked Salmon

An oven baked fillet of salmon on crushed buttered new potatoes, roasted root vegetables and a drizzle of creamy dill sauce

Soz Rump Steak

A tasty steak cooked to your liking served with thick cut chips, homemade onion rings, grilled tomato and mushrooms

A separate vegan and vegetarian menu is available upon request

Desserts

Chocolate Fudge Cake

A rich chocolate fudge served with chocolate sauce and cream

Lotus Bischoff Cheesecake

A vanilla cheesecake flaked with caramelised biscuit spread and biscuit crumb served with toffee sauce and freshly whipped cream

Creme Brulee

A deliciously smooth custard with a torched sugar topping served with homemade shortbread

Tarte au Citron

A light lemon tart served with fruits of the forest and cream

