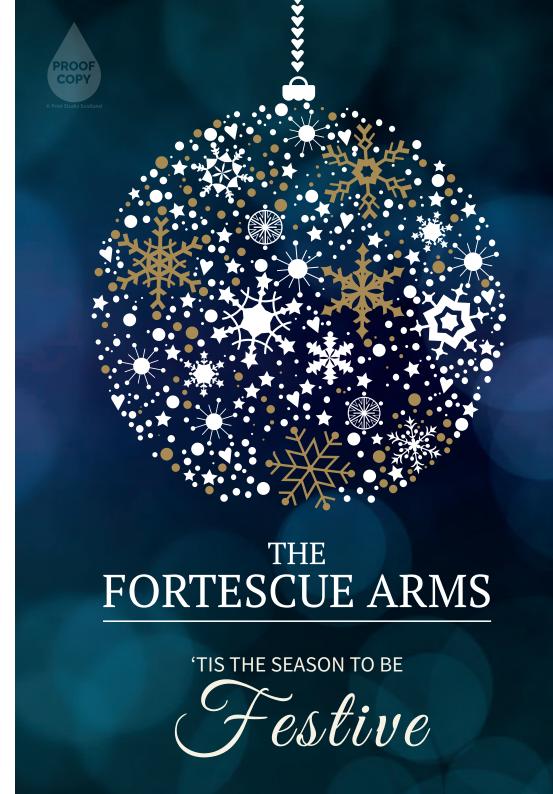
## **BOOKING FORM**

(Subject to Availability)

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TERMS & CONDITIONS
1. A deposit of £5 per adult diner for Boxing Day & £10 for Christmas Day is payable upon booking. This deposit is not refundable. The balance of monies for Christmas Day must be paid by 

> 01529 240 228 27 High Street, Bilingborough NG34 0QB





Greeted with a Flute of Champagne

Roasted Red Pepper & Tomato Soup served with a selection of bread

Chicken & Liver Pâté

dressed with rocket leaves & melba toast

Battered King Prawns

served with orange cardamom sauce & salad garnish

Fruit Kebabs

watermelon, strawberries, cantaloupe melon & mango

Croquetas de Gambas & Potatas Bravas

prawn, chorizo & cod croquettes with diced fried potatoes, topped with a spicy chilli & tomato sauce

Norfolk Black Turkey

served with roast potatoes, pigs in blankets, Lincolnshire sausage meat stuffing, Brussels sprouts, green beans & a medley of swede, carrot & parsnips honey roasted, with a rich gravy

18oz T-Bone (Fillet or Sirloin)

cooked to your liking, served with hand-cut chips, homemade onion rings, mushrooms, garden peas & roasted cherry tomatoes, topped with a choice of garlic or peppered butter melted on top

Fillet of Seabass

served with sautéed potatoes, roasted cherry tomatoes, green beans & a lemon & dill butter

Rack of Lamb

served with roast potatoes, pigs in blankets, green beans, carrots, swede colcannon with mint gravy

Roasted Vegetable Tart

served with fresh salad, drizzled with green pesto dressing

Traditional Christmas Pudding served with crème anglais or brandy butter

Homemade Trio of Chocolate Mousse served with raspberry coulée

Vanilla Crème Brûlée served with homemade shortbread

Three Cheese Cheeseboard

Lincolnshire poacher cheddar, Stilton & a cranberry Wensleydale, served with celery, grapes & homemade chutney, with a selection of crackers

Ice Cream

locally made chocolate, vanilla & strawberry



2 Courses £19.95 | 3 Courses £24.95

Available 26th December

Roasted Red Pepper & Tomato Soup with crusty bread

Creamy Garlic & Parmesan Mushrooms
on toasted ciabatta

Chicken Liver Pate

toasted wholemeal bread, dressed salad garnish & lime, tomato & chilli chutney

Prawn, Cod & Chorizo Croquettes dressed salad garnish & lemon alioli

Roast Beef & Giant Yorkshire Pudding seasonal vegetables, roast potatoes & rich roast gravy

Roast Loin of Pork

giant Yorkshire pudding, crackling, roast potatoes, seasonal vegetables & rich, creamy gravy

Roasted Cod

winter ratatouille, new potatoes, lemon butter sauce & new potatoes

Lamb Shank

served with dauphinoise potatoes, chantenay carrots, whole green beans & a delicious red wine & rosemary jus

Roasted Vegetable Moussaka served with a feta & olive dressed salad & garlic bread

Lemon Swirl Cheesecake served with double cream

Salted Caramel Profiteroles with warm toffee sauce & double Cream

Rich Chocolate Tart

Apple, Sultana & Cinnamon Crumble with crème Anglaise or double cream