



Gardeners' Retreat

CHRISTMAS MENU

Wednesday ~ Friday 12.00noon -2.30pm
from 26th November ~ 19th December

STARTERS

BUTTERNUT SQUASH SOUP (GF/V/DF)

MUSHROOM & CRUMBLY BLUE ARANCINI WITH A TOMATO SAUCE (V)

MAINS

ROAST TURKEY

Served with Seasonal Vegetables and all the Festive Trimmings (GF)

*FLORENTINE FISHCAKES (Smoked Haddock, Spinach and
Cheese Sauce) (GF)*

Served with, Roast Potatoes, and a vegetable medley

SWEET POTATO, CHESTNUT & CRANBERRY LOAF

Served with Seasonal Vegetables, Roast Potatoes & Gravy (V)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Cream, Cream or Custard. (V)

HOME MADE BAILEYS CHEESECAKE

Served with a Berry Compote

Followed by Complimentary Filter Coffee or Tea & Mince Pie



CHOOSE FROM 2 COURSES - £29.99 per head
FULL CHRISTMAS 3 COURSES - £34.99 Per Head



RESERVATIONS BEING TAKEN NOW!
A (non-refundable) deposit of £10.00 per head will be required to secure your booking.

RESERVATION FORM

NAME		
EMAIL		
TELEPHONE		
DATE		
TIME OF ARRIVAL		
NO. OF GUESTS		

	PLEASE INDICATE <u>QUANTITY</u> REQUIRED	
STARTER		
SOUP		
ARANCINI		
MAIN		
ROAST TURKEY		
FISHCAKE		
VEG LOAF		
DESSERT	PLEASE INDICATE <u>QUANTITY</u> REQUIRED	
CHRISTMAS PUDDING with	BRANDY CREAM	
	CUSTARD	
	CREAM	
CHEESECAKE with	BERRY COMPOTE	

For further information please ask at the Gardeners' Retreat.