

THE RISING SUN

FESTIVE MENU

Starters

Broccoli, Stilton & Walnut Soup
with a warm bread roll

Traditional Prawn & Crayfish Cocktail
on a bed of salad & Marie Rose sauce with seeded bread

Stuffed Portobello Mushroom
with Roquefort cheese, cranberry and herb crust
Fig, Mozzarella, Walnut & Pancetta Salad
with pickled figs, a light dressing & wild rocket

Mains

Traditional Roast Turkey
succulent turkey breast with chef's turkey gravy, roast potatoes, honey glazed parsnips, Brussel sprouts and chestnuts, pigs in blankets and sausage, sage, onion and chestnut stuffing balls wrapped in streaky bacon

Slow Braised Lamb Rump
with buttered mash potato, honey glazed carrots, red cabbage & redcurrant sauce

Salmon En Croute
salmon fillet with a béchamel and cheddar sauce, served with tender-stem broccoli and diced herb diced potatoes

Parsnip, Cranberry, Walnut and Chestnut Loaf
with a vegetarian port gravy, roast potatoes, honey glazed parsnips, Brussel sprouts, and chestnut, sage & onion stuffing

Desserts

Traditional Christmas Pudding
served with brandy cream

Ginger Sponge Pudding
with custard

White Chocolate & Raspberry Roulade
Served with vanilla ice-cream

Fresh Fruit Salad
in a light, sweet syrup and served with brandy cream on top

Our Festive Menu Served Tuesday to Saturday (Pre-Ordered Only)

£33.00 for Three Courses

£28.00 for Two Courses (Lunchtime Only)

Christmas Fayre Booking Form

Name: _____ Telephone No: _____

Mobile No: _____ E-mail: _____

Address: _____

Postcode: _____

Date and preferred time of booking: _____ No. in party: Adults: _____ Children: _____

Total deposit @ 25% per person: £ _____ (non-refundable)

Name of Diner:	Broccoli, Stilton & Walnut Soup	Stuffed Portobello Mushroom	Prawn & Crayfish Cocktail	Fig, Mozzarella, Walnut & Pancetta		Roast Turkey	Slow Braised Lamb Rump	Salmon En Croute	Parsnip, Cranberry, Walnut & Chestnut			Traditional Christmas Pudding	Ginger Sponge Pudding	White Chocolate & Raspberry Roulade	Fresh Fruit Salad
Total															

Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-preparation environment. Fish and poultry dishes may contain bones. Please note that we cannot guarantee that products on this menu are totally free from nuts or nut derivatives, cereals containing gluten, milk, soya, mustard, lupin, eggs, fish, crustaceans, molluscs, sesame seeds, celery or sulphur dioxide (**please ask a member of staff for details**). All items are subject to availability.

A non-refundable deposit of 50% per person is required for Christmas Fayre at time of booking. Unfortunately, we are unable to guarantee your booking without a deposit. Please supply your completed booking form with menu selection 2 weeks prior to your booking date unless otherwise agreed. Cancellations may be made at any time, however, only monies over and above the deposit will be refunded. The party organiser is responsible for ensuring all dishes are served to the correct guests.