

The Christmas Menu

Starters

Carrot & Coriander Soup (V) (GF on Request)

Served with crusty bread

Coronation Chicken (GF on Request)

Served on toasted ciabatta and salad

Smoked Haddock Pate (GF on Request)

With salad and granary toast

Grilled Goat Cheese (GF on Request)

Served on a crouton & salad with red onion marmalade

Mains

Vegan Vegetable Wellington (Vegan)

In short crust pastry, served with Roasted & new potatoes, with a red wine shallot sauce

Traditional Roast Turkey (GF on Request)

Served with stuffing balls, chipolatas, new & roasted potatoes, gravy, and a selection of fresh vegetables, with cranberry sauce.

Roast Topside of Beef (GF on Request)

Served with new & roasted potatoes and selection of fresh vegetables, and Yorkshire pudding

Salmon Fillet with Garlic & Dill Butter (GF)

Served with new & roasted potatoes, and a selection of fresh vegetables

Gammon Ham with White Wine & Parsley Sauce

Slow Roasted, served with new & roast potatoes and fresh vegetables

Desserts

Traditional Christmas Pudding

With brandy sauce.

Tia Maria Cheesecake (GF)

With cream and toffee sauce

Chocolate, Caramel & Hazelnut Crunch

With ice cream

Forest Fruit Meringue Nest (GF) (LF on request)

With raspberry sauce

Cheese & Biscuits

With chutney.

Coffee & Mince Pies

Small Appetite – Lunchtimes Only

2 Course	Main, Dessert & Coffee	£17.50
3 Course	Starter, Main, Dessert & Coffee	£21.50

Regular – Lunchtimes and Evenings

2 Course	Main, Dessert & Coffee	£24.95
3 Course	Starter, Main, Dessert & Coffee	£29.95

Christmas Party Booking Terms & Conditions

PRE-ORDERS & MENU CHOICES.

As Christmas is a very busy time we need a full pre-order for all food bookings at least 2 weeks (14 days) before your booking, with names of the guests next to food choices. We also require you to highlight any food intolerances or allergies on your pre-order form. If you have made your booking less than 14 working days before the booking date, you must provide your pre-order within 48 hours.

SEATING AND TABLE REQUESTS.

We will always try to accommodate requests made to us, however, on busy nights we will have to arrange the seating to accommodate all parties and no guarantees can be made. Parties of 12 or more probably will be split over multiple tables.

In order that we get the right food to the right person, and set the right cutlery for the right meals, we will be providing name settings on the table. Please list your guests in the order that you would like them to sit, as this is the order we will set the seating plan. If you would like to design your own seating plan please speak to a member of the team. Place setting can not be moved on arrival as we will have already planned the session.



The Orchard Inn *Christmas* *Menu* *Tuesdays - Sundays* *1st to 30th* *December*