# CHRISTMAS PARTY NIGHT MENU

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Sat 6th December, Fri 12th December, Friday 19th December

# **Starters**

#### Prawn Cocktail £7.95

Served on a bed of leaves with a slightly spicy marie rose sauce

#### Luxury Duck Liver and Pork Pâté £6.95

Served on toasted ciabatta with onion and marmalade chutney

#### Creamy Garlic Field Mushrooms (V) £6.95

Served on toasted ciabatta

# Halloumi Fries (V) £7.95

Served with baby leaf salad and sweet chilli sauce

# **Main Courses**

#### Roast Turkey £19.95

Served with stuffing, pigs in blankets, roast potatoes, seasonal vegetables and cauliflower cheese

# Festive Nut Roast (V) £15.95

Made with lentils, chestnut mushrooms, cheese and a rich tomato sauce. Served with seasonal vegetables and all the trimmings

# 10oz Knightwick Rump Steak £21.95

Served with gourmet chips, onion rings, roasted vine tomatoes, mushrooms & peas Steak Sauces available – Peppercorn, Stilton, Mushroom £3.95

# **Butty Bach Beer Battered Cod £16.95**

North Atlantic Cod in a beer batter served with gourmet chips, garden or mushy peas and tartare sauce

#### 8oz Knightwick Beefburger £15.95

Served with cheese, bacon, lettuce, tomato, tomato relish and BBQ sauce, in a Peter Cook brioche bun with crispy fries and onion rings

# Chilli Con Carne £15.95

Served with rice, tortilla chips, guacamole and sour cream

# **Desserts**

Christmas Pudding Bread and Butter Pudding Chocolate Brownie Crème Brulée

offered with a choice of custard, cream or ice cream £6.95

Please notify our staff of any allergies or dietary requirements

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