



The Gold Festive Party Menu 2025

Starters

Homemade Seasonal Vegetable Soup [V](#) [VG](#) [GF](#)

Chefs' own traditionally made soup served with breaded croutons

Cream of Tomato Soup [V](#) [GF](#)

Chefs' own traditionally made soup served with breaded croutons

Stilton and Red onion Tart [V](#)

Stilton and red onion in a short crust pastry oven baked until perfectly golden

Classic Brussels Pate [GFA](#)

Served with seasonal salad and accompanied with toast

Creamy Garlic Mushrooms [V](#) (vegan option available)

Sautéed mushrooms finished in a creamy garlic sauce

Traditional Royal Greenland Luxury Prawn Cocktail [GFA](#)

Prawns served on a bed of Iceberg lettuce and topped with a homemade seafood sauce

Main Event

Roast Breas of Turkey [GFA](#)

Hand carved and served with pigs in blankets, sage and onion stuffing and chefs' traditional gravy

Slowly Roasted Topside of Beef [GFA](#)

Hand carved served with Yorkshire puddings and a traditional pan gravy

A Duo of Meats Turkey and Topside of Beef [GFA](#)

Hand carved and served with today gravy and a Yorkshire pudding

Fillet of Atlantic Caught Salmon [GFA](#)

Pan fried served with a white wine and prawn sauce accompanied with new potatoes

A Duo of Spicy Aromatic Garden Cakes [V](#) [VG](#) [GF](#)

A mix of broad beans, peas and spinach in herb breadcrumb served with a tomato and concasse

Luxury Nut Roast [V](#) [VG](#) [GF](#)

Served with a creamy mushroom sauce or a vegan gravy

All Main Courses Served with Seasonal Vegetables and Roast Potatoes

Sweet Endings

Traditional Christmas Pudding

Served with a delicious brandy sauce

Winter Berry Eaton Mess [V](#)

Whipped Chantilly cream with winter berries and meringue topped with a raspberry sauce

Chefs Induvial Lemon Tart [V](#) [VG](#) [GF](#)

Served with a winterberry compot and Chantilly cream

Classic Cheese Plate [V](#) [GFA](#)

Spinneyfields Farm Mature Cheddar, Long Clawson Stilton and Creamy Brie served with cheese crackers, Celery and Devon Hog bottom red onion chutney

To Finish

Freshly Percolated Lavazza Coffee served with a Sweet Treat

[V](#) = Vegetarian, [VG](#) = Vegan, [GF](#) = Gluten Free, [GFA](#) = Gluten Free Alternative

Three Course Lunch or Dinner Menu £33.95 (Minimum Numbers of 10 People)

If you have any food intolerance, allergies or special diets please inform us of your requirement we do everything to avoided cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace .

Terms and Conditions

This Menu is subject availability, price increase and is at the General Manager's discretion this menu can be withdrawn at any time.