CONTACT DETAILS

NAME:	CONTACT NO:
ADDRESS:	EMAIL:
	DEPOSIT

HOW TO BOOK

Please complete your guests' meal choices below and your contact details above, then hand in this booking form with your deposit to a member of our team who will be happy to confirm your booking.

NAME:	STARTERS				MAINS						DESSERTS				
	GRILLED PEAR	BROCCOLI & STILTON SOUP	SALMON ARANCINI	VENISON & BEEF CROQUETTES	TRADITIONAL DINNER	VEGETARIAN WELLINGTON	KING PRAWN RISOTTO	VENISON & PORT PIE	FESTIVE BURGER	BUTTERNUT SQUASH RISOTTO	CHRISTMAS PUDDING	CHEESE BOARD FOR 1	WARM MINCE PIE	CHOCOLATE ORANGE LOG	CHOCOLATE TORTE

Terms and Conditions
Pre-orders are required the week before your booking.
Menu available from 27th November until 24th Dec (Not available Sundays)


MERRY
Christmas
FESTIVE MENU



MERRY

Christmas

WE'RE SO GLAD YOU'VE CHOSEN TO SPEND PART OF YOUR CHRISTMAS WITH US. CHEERS FROM ALL OF US, AND HERE'S TO A MAGICAL DAY FILLED WITH FOOD, FUN, AND FESTIVE CHEER!

£34 FOR 2 COURSES

£39 FOR 3 COURSES

DON'T FORGET YOU CAN RESERVE ANY DRINKS AHEAD OF YOUR MEAL WITH US SUCH AS...

BOTTLE OF PROSECCO
BOTTLE OF RED OR WHITE WINE

ANY ALLERGIES

V Vegetarian VE Vegan GF Gluten Free

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options. *All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.

CHRISTMAS AT THE RAILWAY

STARTERS

GRILLED PEAR (V) (VE) (GF)
Served with mascarpone cheese, roasted pinones and a drizzle of maple syrup

BROCCOLI & STILTON SOUP (V) (GF)
Served with a crusty roll and butter

SALMON ARANCINI
Served on a bed of crispy rocket and lemon aioli

VENISON & BEEF CROQUETTES
Served with a chianti and marrowbone gravy

MAINS

ROAST TURKEY DINNER
Served with roast carrots & parsnips, roast potatoes, stuffing, pigs in blankets, mash, peas, sprouts, red cabbage, Yorkshire pudding and Tom's famous gravy

CARROT & SPICED MARMALADE WELLINGTON (V)
roast carrots & parsnips, roast potatoes, stuffing, pigs in blankets, mash, peas, red cabbage, Yorkshire pudding and gravy

KING PRAWN RISOTTO
Infused with lemon dill olive oil

VENISON & PORT PIE
Served with black pudding mash, seasonal veg and a port gravy

FESTIVE BURGER
With melted brie, rich cranberry sauce and topped with pigs in blankets, served with fries and salad (V) (VE) (GF)

BUTTERNUT SQUASH RISOTTO

DESSERT

CHRISTMAS PUDDING (V)
Served with brandy sauce

CHEESE BOARD FOR 1 (V)
Stilton, mature cheddar, brie & red Leicester.
Crackers, piccalilli, onion chutney & grapes

WARM MINCE PIE (V)
Served with a Bailey's cream

CHOCOLATE ORANGE BUTTERCREAM LOG
Served with a orange chantilly cream

CHOCOLATE TORTE (V)
Served with dairy free ice cream