



SANTA SUNDAY CARVERY



The big man himself will be heading to the Fortwilliam Suite for a scrumptious 2 or 3 course carvery lunch to see how well behaved you've all been this year ...

Sunday 6th & 13th December

Tables available from 12:30. latest booking time 4:30pm

Adults 2 courses £37, 3 courses £45
Kids 3 courses £15

Christmas jumpers not essential but strongly recommended.

Presents from Santa for all kids.

Santa's postbox - write your letter to Santa

I KNOW HIM!

SANTA SUNDAY KIDS MENU

3 courses
£15

To Start

Soup of the day, crusty bread roll, butter

Cheesy garlic bread

Main Course

Chicken Goujons

Sausages

Roast turkey

Honey baked ham

Roast lamb

Roast sirloin of beef

Skinny fries

Mash Potato

Roast Potatoes

Cauliflower cheese

Honey cocktail sausages

Carrot & parsnip mash

Roast root vegetables

Brussels sprouts

Cabbage

Homemade Yorkshire puddings

Roasting gravy

Peppered sauce

Dessert

Ice cream selection with sprinkles &
chocolate or strawberry sauce

Chocolate brownie with chocolate ice
cream & chocolate sauce



Santa Sunday Carvery Menu

STARTERS / ORDERED & SERVED TO YOUR TABLE

Soup of the day, crusty roll, butter

Chicken Caesar, chicken, bacon, Caesar dressing, baby gem, parmesan, croutons

Classic prawn cocktail, Marie Rose, cherry tomatoes, cucumber, homemade Guinness wheaten

Bang bang chicken - Chicken chunks, Phuck Phuck sauce, asian veg, sesame, dressed leaves

Panko breaded brie, cranberry chutney, dressed leaves, balsamic reduction

Cheesy garlic bread, mozzarella & cheddar topped garlic sourdough baguette

DESSERT / ORDERED & SERVED TO YOUR TABLE

Christmas pudding, brandy custard, vanilla ice cream

Strawberry and red velvet cheesecake, chantilly cream, crushed honeycomb

Sticky toffee pudding, steamed pudding, toffee sauce, biscuit crumb, vanilla ice cream

Banoffee, biscuit base, banana, toffee cream, toffee sauce

Ice cream selection, honeycomb, chocolate, strawberry & vanilla topped with a flake

MAIN COURSE CARVERY / CHOOSE WITH OUR CHEFS

Roast Turkey with sage

Honey roasted ham

Roast leg of lamb

Roast sirloin of beef

Chestnut & seed roast

Cauliflower cheese

Maple cocktail sausages

Carrot & parsnip mash

Buttery mash potatoes

Duck fat roast potatoes

Honey roast root vegetables

Brussels sprouts

Cabbage & bacon

Homemade Yorkshire puddings

Roasting gravy

Peppered sauce

ALLERGENS: We do our best to isolate allergens, but all dishes may contain traces. Please inform our team if you do have an allergy so we can take extra precautions

2 Courses £37 / 3 Courses £45