



## **CHRISTMAS MENU 2025**

2 courses for £28.00 // 3 courses for £33.00

#### **STARTERS**

Pheasant in Blankets: confit pheasant with prunes, brandy and sausage meat wrapped in smoked bacon, with a red currant glaze. (gfa)

King Prawn Cocktail, bound in lobster Marie Rose.

Twice-baked Cheese and Onion Souffle. (v)(gfa)

Spinach and Potato Soup, goats cheese crouton. (v)(gf)

### **MAINS**

Roast Turkey, pork and cranberry stuffing wrapped in smoked bacon, roast and creamy mashed potatoes. (gfa)
Slow-cooked Blade of Beef, creamy mashed potatoes, rich red wine jus. (gfa)
Butternut Squash and Chestnut Wellington, creamy mashed potatoes, roast potatoes, veggi gravy. (gfa)
Pan-fried Seabass, colcannon potatoes, parsley cream sauce. (gfa)

All served with seasonal vegetables.

#### **DESSERTS**

Classic Christmas Pudding with brandy custard. (gfa)
Warm Chocolate Brownie with vanilla ice cream. (gf)
Caramelized Toffee Apple Cheesecake. (gfa)
Cropwell Bishop's Stilton, biscuits and chutney. (v)(gfa)

# HOW TO RESERVE YOUR TABLE

To discuss availability of the date and how to make your party special, please call us at the pub on 01926 651188 or send us an e-mail to antelope.lighthorne@gmail.com

A deposit of £10.00 per person will be required to secure your booking, balance payable on the day.

Cancellations must be made at least 5 days before your booking otherwise deposits will be lost. No shows on the day will be charged in full.

Every party must pre-order their meal choices in advance. All pre-orders must be e-mailed at least 3 days prior to the booking.

## **BAR GATHERING**

Book an informal gathering in our Bar Area for only £10.50 per person. Turkey Rolls with stuffing and gravy, pheasant and cranberry sausage rolls and mince pies.

(v) = Vegetarian. (gf) = Gluten free. (gfa) = Gluten free version available on request. All food may contain traces of nuts, gluten, lactose etc. Please speak with the staff if you have any other queries.

