



Christmas Menu

Christmas Day

We invite you to join us for Christmas at the Auctioneer this year.
Numbers are limited to 30 guests.

All tables will include crackers and decorations.
Fizzy and still water will be complimentary.
As will soft drinks. We will welcome you with a glass of fizz or Jons cocktail of the day and a small selection of canapés.

We shall have games you can play at the table and Christmas music playing.
Christmas jumpers will get an extra glass of fizz!

Bar opens at 12o/c.
Restaurant closes 4pm.

Table Bookings available

12pm.
12.15pm.
12.30pm.
12.45pm.
1pm.
1.15pm
1.30pm.
1.45pm





Christmas Menu

Menu

Glass of fizz or cocktail on arrival
Selection of canapés

Starters

French lobster bisque and croutons
Or
Homemade Goats cheese, fig, thyme and red onion tart
Or
IW crab, smoked salmon and tiger prawn cocktail

Main

Sliced roast turkey breast with IW chipolatas & dates wrapped in streaky bacon
Or
Whole IW lobster salad with hollandaise, green salad and new potatoes
Or
Creamy Spinach and mushroom, tarragon & filo pie (V)

Vegetables to accompany

red cabbage with apple & cranberry, thyme and orange carrots, minted petit pois, sprouts with bacon, goose fat roasted potatoes, and honey roasted parsnips. All served with homemade gravy.

Dessert

Homemade Nanny Olivers traditional sherry trifle
Or
Individual Christmas pudding with lashings of brandy custard
Or
Homemade Black forest chocolate tiramisu
Or
IW cheese board with biscuits and Emmas Christmas chutney.

To finish

Homemade chocolate truffles & a glass of Baileys
Pot of tea or coffee of your choice

Price:

Per adult £70.00
(£30 for children under 16)





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Wines we ask that you pre order to match your meal:

Fizz:

Prosecco £20.00
Laurent Perrier £45.00

Red:

Merlot £22.00
Pinot Noir £25.00
Burgundy £28.00

White:

Sauvignon £22.00
Chablis £25.00
Chardonnay £22.00

Prosecco, Merlot and Sauvignon will be available on the day by the glass.

Booking:

We will ask you to make a selection for each course and wine upon booking and payment of the deposit.

Payment:

40% non refundable deposit required on booking and 40% of wines.
Balance to be paid on the day.

Service:

We leave this to your discretion on the day.
But we do ask you to consider a 12% of your total bill.
This will be split with the team on the day.

