

STARTERS

Traditional Prawn Cocktail (g?)

Prawns and cray fish in a marie rose sauce served with brown bread

Duck Liver and Pork Pate with Orange Cognac Liqueur (g?)

Served with warm toast

Homemade Parsnip and Red Chilli Soup with Halloumi Croutons (g?)

Served with warm rustic bread

Lamb Faggot

Served on a bed of minted pea purée, topped with crispy onions

Deep Fried Brie Wedges

Set on a bed of salad leaves and drizzled with Cranberry Sauce



MAIN COURSES

Traditional Roast Turkey (g?)

Served with pigs in blankets, roast potatoes, pork, chestnut and cranberry stuffing, seasonal vegetables, yorkshire pudding and gravy

Roasted Pork Loin with Apple and Honey Stuffing (g)

Served with bacon mash, seasonal vegetables and an apple and cider gravy

Slow Cooked Salt Beef (g)

Served on a bed of horseradish mash with seasonal vegetables and red wine gravy

Slow Cooked Shredded Lamb Shoulder

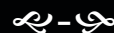
Served with creamy gratin potato, minted pea puree, buttered carrots and a lamb jus

Pan Fried Fillet of Sea Bass

Served on a bed of mushroom and spinach risotto

Mediterranean Vegetable Risotto (v)

Aubergine, courgette, tomato, pepper and onion risotto



DESSERTS

Tangy Clementine Tart

Traditional Christmas Pudding

Mango and Coconut Mousse Cake (g)

Chocolate and Raspberry Torte (v)

Vanilla Cheesecake garnished with a Fruit Coulis

A Selection of Cheese and Biscuits (g?)

*Served with seasonal chutney, celery, and grapes
(£3.75 supplement)*

Two courses £21.00 | Three courses £26.50

*(g) = gluten free (g?) = can be substituted or omitted
(v) = vegan*

