



# Christmas MENU

## STARTER

### **Prawn Cocktail (g?)**

Prawns and chopped apple in a marie rose sauce served with brown bread

### **Homemade Wild Mushroom Tartlet (v?)**

Topped with melted brie, served with a salad garnish

### **Homemade Spiced Carrot and Lentil Soup (v) (g?)**

Served with warm rustic bread

### **Deep Fried Camembert**

Served with cranberry jam and salad garnish

## MAIN COURSE

### **Traditional Roast Turkey (g?)**

Served with pigs in blankets, roast potatoes, pork chestnut and cranberry stuffing, roasted parsnips, carrots, sprouts, yorkshire pudding and gravy

### **Chicken Supreme served in a Creamy White Wine and Tarragon Sauce (g?)**

Served with dauphinoise potatoes, glazed carrots and greens

### **Slow Cooked Saddle of Lamb stuffed with Minced Lamb and Apricots**

Served with truffle and garlic mash, roasted rainbow carrots and greens

### **Pea and Pesto Ravioli (v)**

Served with garlic bread

### **Pan Seared Sea Bass with a Lemon and Herb Butter**

Served on a bed of herby cous cous with a medley of vegetables

### **Slow Cooked Salt Beef**

Served with creamy horseradish mash, sauteed sliced sprouts and a red wine gravy

## DESSERT

### **Traditional Christmas Pudding**

### **Homemade Lemon Possett (g/f)**

### **TreacleTart (g) (v)**

### **Profiteroles**

### **New York Cheesecake topped with seasonal fruits (v)**

All served with your choice of cream, custard or ice cream

### **A Selection of Cheese and Biscuits (g?)**

Served with seasonal chutney, celery, and grapes

(£5.00 supplement)

**TWO COURSES £25.95, THREE COURSES £35.00**

**(G) = GLUTEN FREE (G?) = CAN BE SUBSTITUTED OR OMITTED**

**(V) = VEGAN**

**THIS MENU WILL BE AVAILABLE FROM 29<sup>TH</sup> NOVEMBER UNTIL  
31<sup>ST</sup> DECEMBER 2025 OMITTING CHRISTMAS DAY**