

CHRISTMAS MENU

STARTERS

Prawn Cocktail (g?)

Prawns in a marie rose sauce with smoked salmon, on a bed of lettuce, served with brown bread

Lamb Faggot

Served on a bed of minted pea puree
Homemade Roasted Onion Soup (v?) (g?)
Topped with goats cheese toasts, served with warm rustic bread

Deep Fried Brie Wedges

Infused with rosemary and garlic, served with cranberry jam and salad garnish
Chicken, Tarragon and Apricot Terrine (g?)
Served with piccalilli and warm toast

MAIN COURSES

Traditional Roast Turkey (g?)

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

Chicken Breast stuffed with Pork & Cranberry Stuffing, wrapped in Pancetta (g)

Served with crushed new potatoes, braised red cabbage, sprouts and a port & shallot sauce