

Christmas

Menu

STARTERS

PRAWN AND SMOKED SALMON COCKTAIL - SUCCULENT PRAWNS & FRESH SMOKED SALMON, SERVED ON CRISP LETTUCE WITH OUR CREAMY MARIE ROSE SAUCE, FINISHED WITH FRESH LEMON.

WINTER SOUP - A WARMING, CREAMY POTATO SOUP MADE WITH SEASONAL VEGETABLES, GENTLY SEASONED & SERVED WITH CRUSTY BREAD

BAKED CAMEMBERT - WARM, GOOEY CAMEMBERT BAKED UNTIL BEAUTIFULLY SOFT, SERVED WITH TOASTED BREAD, CHRISTMAS PICKLE AND A TOUCH OF SEASONAL GARNISH

MELON AND PARMA - SLICED MELON, LAYERED WITH PARMA HAM & A FRESH BLACKBERRY BALSAMIC GLAZE

MAINS

CHRISTMAS TURKEY ROAST — TRADITIONAL ROAST TURKEY SERVED WITH CRISPY ROAST POTATOES, SEASONAL VEGETABLES, SAGE & ONION STUFFING, PIGS IN BLANKETS AND RICH HOMEMADE GRAVY.

CHRISTMAS ROAST BEEF (+£2.50) — TENDER ROAST BEEF SERVED WITH CRISPY ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING, PIGS IN BLANKETS AND RICH HOMEMADE GRAVY.

FESTIVE VEGGIE WELLINGTON — A DELICIOUS BLEND OF SEASONAL VEGETABLES, HERBS AND SAVOURY STUFFING WRAPPED IN GOLDEN, FLAKY PASTRY, SERVED WITH CRISPY ROAST POTATOES, SEASONAL VEGETABLES AND RICH VEGETARIAN GRAVY.

FESTIVE HAM, EGG & CHIPS — HONEY-GLAZED FESTIVE HAM SERVED WITH TWO FRIED EGGS, CRISPY GOLDEN CHIPS, PEAS AND A TOUCH OF SEASONAL CHEER.

DESSERTS

STICKY TOFFEE PUDDING — WARM, INDULGENT SPONGE PUDDING SMOTHERED IN RICH TOFFEE SAUCE, SERVED WITH CREAMY VANILLA ICE CREAM.

CHRISTMAS PUDDING — TRADITIONAL RICH FRUIT CHRISTMAS PUDDING, SERVED WARM WITH YOUR CHOICE OF CREAMY CUSTARD OR INDULGENT BRANDY BUTTER.

CHEESE BOARD

BISCOFF TOFFEE — A DECADENT BISCOFF AND TOFFEE DESSERT WITH LAYERS OF CREAMY INDULGENCE, BUTTERY BISCUIT CRUMB AND RICH TOFFEE SAUCE

PETIT FOUR

HOME MADE MINCE PIE CRUMBLES

PATE DE FRUITS

CHERRY CHOCOLATE TRUFFLE

3 COURSES - £29.95

2 COURSES - £24.95