

A large red ribbon is tied in a bow on the left side of the page. Gold stars and decorative swirls are scattered across the page. The background features a blurred image of a Christmas tree with red berries and white snow.

FESTIVE Menu

STARTERS

Winter Vegetable Soup served with Croutons & Crusty Bread (V) (Gfo)

Crayfish Bruschetta on Toasted Sour Dough

Brie Brulee with Cranberry Compote served with Crusty Bread (Gfo)

Chicken Liver Pate served with Toast & Christmas Chutney

MAIN COURSES

Traditional Roast Turkey with Goose Fat Roast Potatoes, Chipolata sausage, Stuffing & Seasonal Vegetables (G)

★ Slow roasted Blade of Beef with Caramelised Root Vegetables & Onion Mashed Potatoes (Gfo) (£5 supplement)

Salmon stuffed with Camembert & Spinach wrapped in Filo Pastry served with crushed New Potatoes, Seasonal Vegetables & White Wine Sauce.

Roasted Mediterranean Vegetable Wellington with Garlic crushed New ★ Potatoes, Seasonal Vegetables & Rich Tomato Sauce (V)(Vg)

DESSERTS

Traditional Christmas Pudding served with Brandy Sauce

White Chocolate & Raspberry Crème Brulee served with Shortbread (Gfo)

Festive Meringue with Lightly Mulled Wine Fruits & Chantilly Cream (Gfo)

★ Homemade Sticky Toffee pudding with a rich Toffee Sauce & Vanilla Ice Cream

Two Courses £28.95 per person Children 11 years & Under £14.95

Three Courses £34.95 per person Children 11 years & Under £19.95

Pre orders required 7 days before booking plus a £10 per adult deposit is required

V – Vegetarian

Vgo – Vegan option available

Gfo – Gluten Free Option available