

Available from Friday 22nd November to Saturday 21st December

Christmas MENU

2 course £32.50 3 course £39.95
Children under 14 - 2 course £19.95 3 course £25.95

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STARTERS

Mini prawn cocktail, salmon mousse, smoked salmon
avacado and prawn bruchetta

Cider and onion soup, cheese and apple toast (v)

Pigeon breast, Parmenter potatoes, parsnip puree
and a cherry sauce (gf)

Goats cheese stuffed mushroom (v)

Duck and orange parfait

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MAIN DISHES

Traditional roast turkey or beetroot and butternut
wellington (vg) served with all the trimmings

Pan fried beef medallions, red wine and mushroom sauce,
green beans and crushed new potatoes (gf)

Slow roasted pork belly with wholegrain mustard mash
braised red cabbage and cider gravy (gf)

Fillet of salmon, crushed new potatoes, tenderstem broccoli
and a seafood bisque and prosecco sauce (gf)

Cheesy vegetable filo pie, served with mash and peas (v)

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DESSERTS

Christmas pudding and brandy sauce

Cheese and biscuits (£4 supplement)

Strawberry and prosecco trifle

Chocolate orange cheesecake

Icecream

Pre-book only - Please use form on the reverse - non
refundable £10 deposit per person, 12.5% service charge
added

