

CHRISTMAS

Menu

2 COURSE £26.95

3 COURSE £32.95

STARTERS

SPICED PARSNIP SOUP, PARSNIP CRISPS WITH HERB CROUTONS. (V) (GF,A) (VE)

KING PRAWN & BABY PRAWN COCKTAIL ON A BED OF COS LETTUCE. (GF)

DUCK & ORANGE PATE, RED ONION CHUTNEY, SALAD GARNISH & TOAST.

PULLED BEEF BON BONS, ROCKET GARNISH WITH A CHIVE SOUR CREAM.

MAIN COURSES

ROASTED TURKEY PARCELS, WITH HONEY GLAZED CARROTS, TENDERSTEM BROCCOLI, CREAMY MASH POTATO WITH A CRANBERRY JUS.

PAN FREID SALMON FILLET, SAMPHIRE, SHAVED RADISH, CRUSHED POTATO'S WITH A LEMON & DILL CREAM SAUCE. (GF)

SLOW COOKED BELLY PORK, FONDANT POTATO, HONEY GLAZED CARROTS, TENDERSTEM BROCCOLI WITH A CIDER & SAGE JUS. (GF)

CAJUN SPICED SWEET POTATO ROULARDE FILLED WITH VEGAN SOFT CHEESE, VEGETABLE RATATOUILLE, CRUSHED POTATOS WITH A RED PEPPER SAUCE. (V) (VE)

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE (GF)

CREME BRULIE WITH A MIXED BERRY COMPOT (V) (GF)

CHOCOLATE BROWNIE WITH A RICH CHOCOLATE SAUCE (GF)

BLACKBERRY & APPLE CRUMBLE WITH CUSTARD (V)

POACHED PEAR & MULLED WINE SORBET (V) (GF) (VE)

TAKING
BOOKINGS
NOW