



# FESTIVE MENU

2 COURSES £19.50

3 COURSES £23.50

## STARTER

Spiced butternut squash soup with almond cream (v)

Pulled Gammon Bruschetta with cider onion chutney

Crispy prawns with cucumber & mint slaw

## MAIN COURSE

*all served with roast potatoes & seasonal vegetables*

Roast turkey with a Yorkie, gravy & traditional trimmings

Baked cod fillet with chorizo & pepper cassoulet

Pieminster roast parsnip, chestnut, cheddar & leek pie with gravy

(v)

10oz Black Gate Sirloin steak ~ £5 supplement per head

Served medium rare with rocket & garlic butter

## PUDDING

Traditional Christmas pudding with brandy sauce

Confectionary box sundae with salted caramel ice cream

Spiced red berry crumble with nutmeg cream (v)

Mushrooms on toast with Stilton

## TO FINISH

add £3 per head

Filter coffee & mince pie

## AFTERWARDS

add £6 per head

British cheese selection

