

Christmas festive menu

ADULTS 2 COURSE: £29.95 / 3 COURSE: £35.95

CHILD 2 COURSE: £21.95 / 3 COURSE: £28.95

STARTERS

- * *Butternut squash soup with bread roll and butter (v)*
- * *Prawn Marie Rose cocktail served on salad leaves with a bread roll and butter*
- * *Chicken liver pate with red onion marmalade, salad, toast and butter*
- * *Stuffed pepper with Italian risotto served with mixed salad and balsamic vinegar (vegetarian and vegan)*

MAIN COURSE

- * *Roast turkey, stuffing, pigs in blankets, vegetables, parsnips, roast potatoes and gravy*
- * *Roast rump of beef, vegetables Yorkshire pudding, parsnips, roast potatoes and gravy*
- * *Pan fried salmon, sauté potatoes, roast cherry tomatoes finished with lemon caper sauce and mixed vegetables*
- * *Mediterranean vegetable filo pastry parcel served with roast potatoes, mixed salad leaves finished with glazed balsamic vinegar (vegetarian and vegan)*

DESSERTS

- * *Springbok cheesecake with vanilla ice cream*
- * *Traditional Christmas pudding served with brandy sauce*
- * *Sticky toffee pudding with toffee sauce and vanilla ice cream - G/F*
- * *Selection of cheese and biscuits served with apple, celery and butter*
- * *Trio selection of ice cream – vanilla, chocolate and mint choc chip or sorbet – mango, lemon or raspberry (vegetarian and vegan)*