



CHRISTMAS MENU

STARTERS

Creamy garlic mushrooms with brie and thyme on a toasted ciabatta

Winter vegetable soup with parsnip crisps and warm crusty bread

Chilli and lime king prawn salad with a zesty cream cheese dressing

Duck pate with toast fingers and orange and cognac chutney

MAIN COURSE

Roast turkey crown with pigs in blankets, roasted thyme potatoes, honeyed parsnips, yorkshire pudding, pork stuffing, seasonal vegetables and gravy.

Roast sirloin of beef with pigs in blankets, roasted thyme potatoes, honeyed parsnips, yorkshire pudding, pork stuffing, seasonal vegetables and gravy.

Beetroot and butternut squash wellington with roasted thyme potatoes, honeyed parsnips, yorkshire pudding and seasonal vegetables and gravy.

Dill and pistachio crusted salmon fillet with tenderstem broccoli, crushed new potatoes and a creme fraiche dressing

DESSERTS

Apple and blackberry crumble with custard

Christmas pudding with brandy sauce

Chocolate and honey crunch cheesecake with pouring cream

Trio of ice-cream

TWO COURSES £32

THREE COURSES £37



The Jolly Coopers