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Christmas	Prawn Cocktail	Pep/Tom Soup	Chicken Liver Pate	Salmon Parcels	Butternut Tarte Tatin	Turkey Roulade	Beef Bourguignon	S'Haddock Fishcake	M'room Stroganoff	R'berry Cheesecake	Christmas Pudding	Sticky Toffee Pudding	Spiced Orange Posset	Chocolate Torte	ce Cream
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2 Course Meal £28.95 (per	pers	on)		L	3 C	ours	se M	ieai	£34	1.95	(per	pers	on)		,
SPECIAL REQUIREMENTS															
DEPOSIT PAID (£5 per head)															
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Prawn Cocktail

Greenland prawns topped with a Marie Rose sauce served with tomato, cucumber, red onion, little gem lettuce, lemon wedge and wholemeal bread and butter. (GFA)

Roasted Red Pepper and Tomato Soup finished with a chive infused oil. (V VE GFA)

Chicken Liver Pate

with a cranberry and port chutney, granary toast and butter.

Smoked Salmon and Cream Cheese Parcels on a bed of rocket leaves topped with a dill oil.

Butternut Squash and Chestnut Tarte Tatin (V)

W DESSERTS

Raspberry and Gin Cheesecake with forest fruits and a raspberry sauce. (VE GF)

Christmas Pudding with brandy sauce.

Sticky Toffee Pudding Served with custard.

Turkey Roulade

Turkey escalope wrapped in back bacon stuffed with a sage, onion and sausage meat stuffing served with seasonal vegetables, roast potatoes, honey roasted parsnips and gravy.

Beef Bourguignon

Slow cooked beef in a rich red wine, mushroom, and onion sauce with garlic mashed potato, served with seasonal vegetables and honey roasted parsnips. (GF)

Smoked Haddock and Spring Onion Fishcake set on a spring green vegetable risotto, finished with a watercress salad and parmesan crisp.

Wild Mushroom Stroganoff

Sautéed wild mushrooms in a creamy cepe sauce with boiled rice and truffle oil. (V)

Spiced Orange Posset

Chocolate Almond and Pistachio Torte with chocolate sauce. (VE GF)

Ice Cream

Vanilla, chocolate or mixed.

Christmas Dinner Dates

Running from 26th November – 26th December

Excluding Christmas Day | Boxing day we are serving our Christmas menu only

Price Per Person

2 Course Meal - £28.95 3 Course Meal - £34.95

