

CHRISTMAS

Day Menu

3 COURSES £49.95

STARTERS

BRIE TRIANGLES

On a bed of garnish served with onion chutney

DUCK AND ORANGE PATE

On a bed of garnish served with toasted bread

FESTIVE VEGETABLE SOUP

Served with a warm baguette and butter

PRAWN COCKTAIL

Served with toasted bread

SCALLOPS (UPGRADE £5)

Pan seared scallops served on a bed of
grated Brussels and pancetta

MAINS

BUTTERNUT SQUASH AND LENTIL WELLINGTON

Served with seasonal veg, crispy roast potatoes
and vegetable gravy

TURKEY DINNER

Served with stuffing, pigs in blankets, seasonal vegetables,
crispy roast potatoes, Yorkshire pudding with rich gravy

BEEF DINNER

Served with stuffing, pigs in blankets, seasonal vegetables,
creamy mash, Yorkshire pudding and red wine gravy

COD LOIN

Pan seared and served on a bed of red cabbage,
crispy roast potatoes and seasonal vegetables

DESSERTS

TRIO OF CHOCOLATE

A chocolate tarte served with cream and chocolate shavings

CHRISTMAS LOAF PUDDING

Served warm with brandy custard

SALTED CARAMEL PROFITEROLES

Served with a side of cream

BAILEYS CHEESECAKE

Served with a side of cream

CHEESEBOARD (UPGRADE £5)

Served on a board with multiple cheese,
celery, grapes and crackers