



Festive Menu

Starters

Soup

Cream of tomato soup served with a croute slice fresh cream and parsley.

Chicken Liver Pate

Luxury chicken liver pate laced with scotch Whisky served with toasted ciabatta.

Rosemary and Garlic Brie Wedges

Breaded brie wedges with rosemary and garlic and a soft melting centre served with red currant and cranberry sauce.

King Prawn Cocktail

Plump, juicy king prawns layered over crisp baby gem lettuce, finished with a smooth, tangy Marie Rose sauce and a squeeze of fresh lemon and seeded toast.

Mains

Traditional Turkey Christmas Dinner

Tender slices of turkey breast served alongside sage & onion stuffing, pigs in blankets, all the trimmings and rich gravy.

Lightly Smoked Salmon Fillet

Lightly smoked salmon fillet with a cream cheese and dill sauce, served with baby new potatoes and seasonal vegetables.

Mediterranean Vegetable Tart

Crisp basil pasty case filled with tomatoes, courgettes, mixed peppers, onions and finished with a basil and pumpkin seed crumb, served with baby new potatoes and seasonal vegetables.

Venison and Duck Pie

Tender venison and duck in a rich savoury sauce, encased on golden pastry, served with crispy roast potatoes, seasonal vegetables and gravy.

Dessert

Christmas Pudding

Rich Christmas pudding made with cider, rum and brandy served with brandy sauce.

Honeycomb Cheesecake

A vanilla cheesecake with chocolate honeycomb and golden honeycomb pieces served with a chocolate sauce.

Sticky Toffee Pudding(GF)

Warm date sponge drenched in a rich toffee sauce, served with vanilla ice cream.

Triple Chocolate Brownie(GF)

A rich and fudgy triple chocolate brownie with a soft centre served with vanilla ice cream and chocolate sauce.

Two courses
£34.95

Three courses
£39.95