



CHRISTMAS DINNER MENU

STARTERS

Duck and Orange Pate

With toasted ciabatta

Prawn cocktail (GF)

Rosemary & Garlic Breaded Brie

Served with Cranberry Sauce (V)

MAIN DISHES

Roast Turkey

Served with a pig in blanket, stuffing, roast potatoes, creamy mash, Brussel sprouts, honey roasted Parsnips, roasted carrots, cauliflower cheese, gravy and a Yorkshire pudding

Chestnut roast (V)

Served as above

DESSERTS

Christmas pudding with brandy sauce (V)

Chocolate orange mousse (GF)

Biscoff Cheesecake & Vanilla Ice Cream (VG)

Three Scoops of Ice Cream (V, VGOA, GF)

Coffee or Tea with Mince Pie

£32.00 per person

Please advise us if there are any specific dietary requirements –

Gluten Free/Dairy Free/Vegan

50% deposit & pre-order required two weeks prior to booking date

Minimum of 8 people.

