



CHRISTMAS MENU

2 COURSES £32

3 COURSES £38.50

STARTERS

Smoked salmon and cream cheese tartlet

Served with crisp salad and lemon

Orange and carrot soup GF V Vg

Served with a crusty roll and carrot crisps

Sauce Vierge steak GF

Pan fried strips of beef with sauce vierge and cherry tomatoes

MAIN COURSES

Roast turkey, beef or homemade nut roast

GF V Vg

Served with roast potatoes, parsnips, stuffing, cauliflower cheese, yorkshire pudding and seasonal vegetables

GF

Barnsley chop

Pan fried barnsley chop on top of bacon and spring onion mash with carrots, parsnips and lamb gravy

Seafood linguine

King prawns, cod and smoked salmon cooked in a white wine garlic cream sauce mixed in a bed of linguine

GF V Vg

Hasselback potato

topped with homemade ratatouille and vegan cheese

DESSERTS

Christmas pudding GF

Served with brandy sauce or ice cream

Salted caramel chocolate tartlet

Served with white chocolate ice cream

Fresh fruit salad GF Vg

Served with ice cream, cream or sorbet