

ADULTS £79.95 CHILDREN £34.95

Drink on Arrival -Mulled Wine (warm, spiced, festive) or Sparkling Elderflower Presse (non-alcoholic option)

STARTER

Roasted Butternut Squash Soup with sage & a warm bread roll

Prawn Cocktail with marie rose sauce, crisp lettuce & lemon
Crispy Brie Wedges with cranberry compote (v)
Winter Beetroot Carpaccio with goat's cheese & walnut
crumble (v)

MAIN COURSE

Stuffed Turkey Breast with Stuffing & Cranberry Sauce
Roast Beef with Yorkshire Pudding
Slow-roasted Pork with Crackling & Apple Sauce
Glazed Gammon with Honey & Mustard
Nut Roast with Cranberry Relish (v)
Beetroot Wellington with Red Wine Jus (ve)

All served with:

Roast Potatoes & Creamy Mash
Pigs in Blankets & Yorkshire Puddings
Seasonal Vegetables (roasted parsnips, carrots, sprouts with
chestnuts, braised red cabbage)
Rich Pan Gravy

DESSERT

Traditional Christmas Pudding with brandy sauce
Baileys Cheesecake with chocolate curls
Lemon Posset with shortbread
Chestnut & Brandy Pavlova with whipped cream (gf)

