

# **Christmas Menu 2018**

Available from Saturday 1<sup>st</sup> December 2018

**2 course meal £19.95, 3 course meal £24.95**

## **STARTERS**

Winter Vegetable Soup

With a hint of maple syrup, served with bread and butter.

Chorizo Bubble & Squeak

Savoy cabbage & potato cake, served on wilted spinach, topped with pan-fried Chorizo and hollandaise sauce.

Crayfish Cocktail

Crayfish tails with a Bloody Mary & Marie Rose sauce on baby gem, served with bread and butter.

Pork & Chicken Liver Pâté

With a hint of cider and mustard, served with toasted ciabatta and ale chutney.

## **MAIN COURSES**

Hand-Carved Roast Turkey

Rosemary roasted potatoes, honey glazed carrots, Brussels sprouts, braised red cabbage, stuffing, pigs in blankets, and gravy.

Slow Cooked Rib of Beef

Served on the bone, with rosemary roasted potatoes, honey glazed carrots, Brussels sprouts, braised red cabbage and a rich red wine sauce.

Festive Nut Roast

Butternut squash, sweet potato and cashew nuts, served with rosemary roasted potatoes, honey glazed carrots, Brussels sprouts, braised red cabbage, and vegetarian gravy.

Smoked Salmon, Gruyère & Prosecco Tart

In a chive & red onion pastry case, served with fine beans, poached salmon, Savoy cabbage and potato cake topped with hollandaise sauce.

Festive Burger

Our Beef burger doubled up with a British pork and cracked black pepper burger, streaky bacon and melted Brie in a bun with fries, cranberry & barbecue ketchup and house coleslaw.

## **DESSERTS**

Christmas Pudding

Served with brandy sauce.

Prosecco Royale Sorbet

Three scoops of prosecco sorbet, with strawberries, black cherry compote and cassis.

Gingerbread Cheesecake

With golden chocolate pieces, whipped double cream and toffee sauce.

Chocolate Brownie

Served warm with salted caramel ice cream and chocolate sauce.

## **TO FINISH**

Cheese & Biscuits £5.99

Mature Cheddar, Brie and Stilton with grapes, caramelised red onion chutney, butter and a selection of biscuits.

Coffee & Mince Pie £2.49

Please speak to a member of staff regarding gluten free options or if you have any other allergies.