

# **FESTIVE MENU**

**ADULTS 2 COURSE: £27.00 / 3 COURSE: £34.00**

**CHILD 2 COURSE: £20.00 / 3 COURSE: £27.00**

## **STARTERS**

- \* Chicken liver pate with red onion marmalade, salad, toast and butter
- \* Honeydew melon served with orange segments and forest fruit compote
- \* Prawn Marie Rose cocktail with salad ,bread roll and butter
- \* Butternut squash and red lentil soup served with a roll and butter finished with truffle oil (vegetarian)
- \* Stuffed pepper with Italian risotto served with mixed salad, balsamic vinegar (vegetarian and vegan)

## **MAINS**

- \* Roast turkey or beef, stuffing, pigs in blankets, slow cooked red cabbage,vegetables, roast potatoes and gravy
- \* Pan fried haddock with sautéed potatoes, roasted cherry tomato finished with lemon butter sauce and vegetables
- \* Mediterranean vegetable filo pastry parcel served with roast potatoes parsnips and balsamic vinegar (vegetarian and vegan)
- \* Forester chicken fillet stuffed with spinach and mozzarella mousse wrapped in smoked bacon served with white wine sauce and sautéed potatoes and veg

## **DESSERTS**

- \* Baileys and white chocolate cheesecake with vanilla ice cream
- \* Sticky toffee pudding with toffee sauce and vanilla ice cream
- \* Traditional Christmas pudding served with brandy and clementine sauce
- \* Apple crumble and ice cream (vegetarian and vegan)