

Christmas Menu

Starter

Warm Breaded Brie with Cranberry Sauce

Pan Fried Mushrooms with cream and garlic on sourdough toast

Smoked Salmon and Prawn Cocktail

Maple Glazed Ham Hock Terrine

Mains

Traditional Roast Turkey

Roast Sirloin of Beef

served with roast potatoes, honey glazed parsnips and carrots, spiced red cabbage, buttered sprouts, pigs in blankets, chefs' gravy and cranberry sauce

Mushroom, Brie and Spinach Wellington, roast potatoes, honey glazed parsnips and carrots, spiced red cabbage, buttered sprouts, chefs' gravy and cranberry sauce

*Pan Fried Salmon in lemon caper butter served with crushed new herb potatoes, and seasonal vegetables
(Vegan options available)*

Desserts

Christmas Pudding

Sticky Toffee Pudding - Chocolate & Caramel Tart

Rich Chocolate Fondant - Biscoff Cheesecake

(All served with either ice cream, custard, or double cream)

Individual Cheeseboard

2 Courses £28

3 Courses £32

(there maybe be traces of nuts – please speak to a member of staff for more information)