

Festive Menu

3 Course Evening Meal

Starters

Chef's Homemade Sweet Potato & Parsnip Soup served with toasted ciabatta (V) (CAN BE GF)

Mushrooms, Baked with Stilton & Port served on a toasted ciabatta (V) (CAN BE GF)

Goats Cheese Parcel with Pepper & Red Onion & Balsamic Glaze (V)

Smoked Salmon, Cream Cheese & Dill Roulade served with salad & beetroot & horseradish compote with a toasted ciabatta

Homemade Chicken Liver & Brandy Pate served with toasted ciabatta

Main Course

Roast Fresh Local Turkey served with bacon roll, chipolatas & stuffing balls (GF)

Grilled Rump Steak, served with tomatoes, mushrooms & chunky chips. (Pepper sauce optional)

Salmon Fillet with King Prawns in a spiced Thai sauce served with flavoured rice (GF)

Breast of Chicken stuffed with buffalo mozzarella, chorizo & basil served on a creamy pesto pasta

Minted Lamb Chops with creamy mash & seasonal vegetable (GF)

Brie, Cranberry & Mushroom Wellington (V)

Lentil & Vegetable Cottage pie (Ve)

All main courses are accompanied by a selection of fresh vegetables, roast potatoes. (Chips optional)

Desserts

Selection of Sweets & Pastries Served with Fresh Cream or Dairy Ice Cream

Traditional Christmas Pudding Served with Brandy Sauce

British & Continental Cheese Board with Biscuits

£26.95pp

Pre-booking & £5.00 deposit pp required