

Christmas Menu

Honey Roasted Carrot & Parsnip Soup (v)

With parsnip crisps & bloomer bread

Chicken Liver Pate with Toasted Focaccia

With celery and a cranberry & port chutney

Classic Prawn Cocktail

With iceberg, cherry tomatoes, cucumber & Marie Rose sauce, served with buttered wholemeal bread

Oriental Duck Stack

With crispy wontons, spring onions & cucumber, in a plum & hoi sin sauce

Panko Breaded Brie Wedges (v)

With rocket and a cranberry salsa

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Roast Breast of Turkey with Sage & Onion Stuffing

Roast & new potatoes, homemade cranberry sauce & pigs in blankets

Cauliflower Curry (vv)

With jasmine rice & toasted almonds

Slow Braised Belly Pork & Crackling

With creamed mash & red wine jus

Fillet of Sea Bass

With crushed new potatoes & a prawn fish cream sauce

28 Day Aged 8oz Sirloin Steak (£4 Supplement)

With hand cut chips, tomato & mushroom

Each table is served fresh, seasonal vegetables

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Warm Chocolate Brownie

With vanilla ice cream

Christmas Plum Pudding

With a rich brandy sauce

Raspberry Creme Brulee

With a shortbread biscuit

Sticky Toffee Pudding

With toffee sauce & vanilla ice cream

Cheese & Biscuits (£2 Supplement)

2 courses £20.95

3 courses £23.95

