



Christmas Menu

3 COURSE LUNCH 27.50 | DINNER 35.00

available 11th - 21st December 2019





STARTERS

Spiced Parsnip Soup
accompanied by a warm rustic roll



Garlic & Rosemary Infused Baked Camembert
served with sourdough toast and redcurrant chutney



Prawn & Crayfish Cocktail
topped with marie rose sauce and served with rustic bread



Chicken & Cognac Pate
dressed with caramelised onions and crisp toast

MAINS

Traditional Home Cooked Roast Turkey
served with roast potatoes, Yorkshire pudding, pig in blanket, glazed honey parsnips, brussel sprouts, carrots, apricot and chestnut stuffing and a rich gravy

Rich Beef Bourguignon
served with creamy mashed potato



Pan-Fried Cod Loin
cooked in a crayfish butter with crushed new potatoes and tenderstem broccoli

Homemade Cranberry Nut Roast
served with Roast potatoes, glazed honey parsnips, baton carrots, brussel sprouts and rich gravy



Vegan Sheppard's Pie
accompanied by brussel sprouts, carrots and a rich gravy



DESSERT

Traditional Christmas Pudding
served with brandy cream



Zesty Lemon Posset
topped with mixed berries



Chocolate & Raspberry Torte
drizzled with a berry compote



Vanilla Crème Brûlée
accompanied with a shortbread biscuit



Cheese Selection
served with plum and apple chutney and savoury crackers



Gluten Free Option



Vegetarian



Vegan