

Festive

Starters

Breaded Brie

Served with warmed cranberry sauce & salad garnish (V)

Prawn & Crayfish Cocktail

Served with crisp lettuce, sea food sauce & buttered bread

Duck & Orange Pate

Served with toasted bread & salad garnish

Roasted Parsnip Soup

Served with crusty bread (V)

Mains

Traditional Roast Turkey, Beef or Nut Roast

Served with roast potatoes, pigs in blankets, vegetables, stuffing balls, Yorkshire pudding, cranberry sauce & gravy - Vegetarian option NUT ROAST

Honey Glazed Gammon Steak

Topped with pineapple & fried egg, with minted peas, grilled tomatoes & chips

Festive Burger

8oz beef burger topped with shredded turkey, pig in blanket, stuffing, brie & cranberry sauce served in a brioche bun with hand-cut chips

Salmon Fillet

Served in a lemon & herb sauce with new potatoes & tenderstem broccoli

Carrot Wellington with Spiced Marmalade

Carrots, mushrooms, spinach & sunflower seeds with a spiced carrot, orange & ginger marmalade wrapped in a golden puff pastry served with new potatoes, tenderstem broccoli & fine beans (V, VG)

Dessert

Traditional Christmas Pudding

Served with brandy sauce

Trio of Chocolate

Three mini delights - Double chocolate mousse,
White chocolate & raspberry mousse & Orange & chocolate tartlet

Raspberry Sundae

Ice cream, raspberry ripple ice cream, cream topped with
raspberry coulis & fresh raspberries

Vanilla & Toffee Honey Pot Ice Cream

Dairy ice cream with a layer of toffee sauce & crunchy sugar nibs