

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 with 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 grilled tenderstem broccoli & fine beans (V, VG)

Sirloin Steak

With fine beans, fried mushrooms & tomatoes, chips & peppercorn sauce

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 sauce & fresh raspberries

Vanilla & Toffee Honey Pot Dairy ice cream topped with a layer of toffee sauce & crunchy sugar nibs