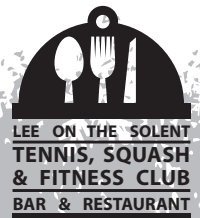


MENU



Starters

Cream of Mushroom Soup topped with a parmesan button mushroom served with crusty bread

Pigs in Blankets covered in maple & bourbon bbq sauce

Red Wine infused Liver Pâté with toasted ciabatta fingers

Prawn Cocktail served with toasted brown bread

Mains

Traditional Turkey with pigs in blankets, Yorkshire pudding, cranberry, sage & onion stuffing ball & roast potatoes

Slow Cooked Lamb Shank in mint sauce served on wholegrain mustard mashed potato

Shredded Beef Brisket topped with horseradish sauce served with Yorkshire pudding & roast potatoes

Poached Salmon Fillet with hollandaise & lime zest sauce served on a bed of crushed baby potatoes

Mushroom & Spinach Wellington (vegan) served with roast potatoes

All main dishes served with brussel sprouts, carrots, honey glazed parsnips & cauliflower cheese

Desserts

White Chocolate Chip Cheesecake with mandarins & after 8 mint

Raspberry & Hazelnut Roulade served with cream

Christmas Pudding & brandy sauce

Cheese Board with grapes, celery & homemade chutney (£2 supplement)

Coffee & Mints

3 courses £24.95 • 4 courses £27.95

Subject to supply