



Christmas MENU

3 COURSES £24.95 - 2 COURSES £21.95

Starter

*Roasted Tomato and Red Pepper Soup
Topped with a Truffle Oil and Parmesan Croutes*

*Tempura Coated Prawns served on a Bed of
Mixed Leaf and Sweet Chilli Mayo*

Breaded Brie Wedges Served with a Gooseberry Compote

*Honey and Mustard Ham Hock Terrine
served with Croutes and a Plum Chutney*

Main

*Traditional Roast Turkey and Ham served
with all The Roast Trimmings and Seasonal Vegetables*

*Slow Cooked Rump Steak in a Bourignonn Sauce, served on a bed of
Wholegrain Mustard Mash and Seasonal Vegetables*

*Salmon Supreme Wrapped in a Parma Ham,
served on a Bed of Crushed New Potatoes and Drizzled
with a Creamy Pesto Sauce and Seasonal Vegetables*

*Sweet Potato, Chestnut and Cranberry Cake served with Roast Potatoes,
Seasonal Vegetables with Orange and Cranberry Compote*

Dessert

*Christmas Pudding and Brandy Custard
Profiteroles Laced with a Warm Chocolate Sauce*

Lemon Meringue Tart with Cream

Black Forest Sundae

*Cheese Board
£2.50 Supplement Per Person
£6.95 4th Course in your own time*

