
CHRISTMAS MENU

2 COURSES £18.95

3 COURSES & COFFEE/TEA £23.95

Friday 3rd December – Friday 24th December
Pre-Order Required Minimum 48 Hours in Advance.

STARTERS

LEEK & BUTTERBEAN CHOWDER

Served with crispy kale and bacon

KING PRAWN COCKTAIL (GF)

Served with little gem lettuce and Marie – rose sauce

BREADED BRIE (V)

Deep fried and served with cranberry sauce and side salad

BAKED PORTOBELLO MUSHROOMS (V/GF)

Served with stilton sauce

MAINS

FARMSTEAD TURKEY

With a sausage meat sage and onion stuffing wrapped in smoked streaky bacon, served with roast potatoes, brussel sprouts, honey glazed parsnips & carrots, and gravy

SLOW ROASTED LAMB SHOULDER (GF)

Served with dauphinoise potatoes, brussel sprouts, carrots, and rosemary gravy

8 OZ SIRLOIN STEAK

Served to your liking with homemade chips, garden peas, onion rings and peppercorn sauce

PAN ROASTED SALMON SUPREME (GF)

Served with herb new potatoes, roasted red onion, tender stem broccoli, cherry tomatoes, and a creamy garlic sauce

MUSHROOM, BRIE & CRANBERRY WELLINGTON (V)

Served with roast potatoes, honey glazed parsnips & carrots, Brussel sprouts, and a blackcurrant gravy

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Served with brandy cream

CHOCOLATE & COCONUT TORTE (GF & VEG)

Served with raspberry sorbet

BAILEYS CREME BRULEE

Served with homemade shortbread

TRIO OF CHEESES

Served with crackers, grapes and chutney