



## **STARTERS**

### **BREADED BRIE WEDGE**

*SERVED WITH HOMEMADE CRANBERRY SAUCE*

### **SALMON & PRAWN COCKTAIL** (GF OPTION ON REQUEST)

*SERVED ON A BED OF GEM LETTUCE, MARIE ROSE SAUCE & BROWN BREAD*

### **ROASTED PEPPER & TOMATO SOUP** (VE, GF OPTION ON REQUEST)

*SERVED WITH WARM CIABATTA*

### **DUCK & ORANGE PATE** (GF OPTION AVAILABLE)

*SERVED WITH MELBA TOAST & RED ONION CHUTNEY*

## **MAINS**

### **ROAST TURKEY BREAST** (GF OPTION ON REQUEST)

*SERVED WITH ROAST POTATOES, SEASONAL VEG AND ALL THE TRIMMINGS*

### **COD BAKED WITH LEMON & THYME** (GF)

*SERVED WITH ROAST NEW POTATOES, GREEN BEANS & TOMATO ON THE VINE*

### **STEAK, WILD MUSHROOM & RED WINE PIE**

*SERVED WITH MASH & SEASONAL VEG*

### **CHESTNUT ROAST** (V, VE, GF)

*SERVED WITH ROAST POTATOES, PARSNIPS & SEASONAL VEG*

### **BRIE, CRANBERRY & MUSHROOM WELLINGTON** (V)

*SERVED WITH ROAST POTATOES, PARSNIPS & SEASONAL VEG*

## **DESSERTS**

### **CHRISTMAS PUDDING** (GF)

*SERVED WITH BRANDY SAUCE OR CREAM*

### **STICKY TOFFEE PUDDING** (GF OPTION ON REQUEST)

*SERVED WITH CUSTARD*

### **BAILEYS YULE LOG**

*SERVED WITH CREAM*

### **MANGO SORBET**

**1 COURSE £18 PER HEAD**

**2 COURSES £25 PER HEAD**

**3 COURSES £32 PER HEAD**

**CHRISTMAS MENU AVAILABLE FROM DECEMBER 1<sup>ST</sup> – DECEMBER 24<sup>TH</sup> PRE-ORDERS ONLY**



**HAPPY CHRISTMAS TO ALL OUR CUSTOMERS**



**A 10% GRATUITY WILL BE ADDED TO ALL CHRISTMAS DINNERS.**

WE TAKE CARE TO PRESERVE THE INTEGRITY OF OUR VEGETARIAN, VEGAN AND GLUTEN FREE DISHES, WE MUST ADVISE HOWEVER THAT THESE PRODUCTS ARE HANDLED IN A MULTI KITCHEN ENVIRONMENT AND WE CANNOT GUARANTEE THAT OUR DISHES DO NOT CONTAIN TRACES OF NUTS OR SEEDS. THE FISH DISHES MAY CONTAIN BONES