



CHRISTMAS

MENU



MENU

WINTER VEGETABLE & LENTIL SOUP (VE)

Croutons & crusty ciabatta

PRAWN & CRAYFISH COCKTAIL

Avocado & gem lettuce

ORANGE & COGNAC LIQUER DUCK LIVER &

PORK PATE Toasty bread & caramelised onion chutney

HONEY BAKED CAMEMBERT

crusty dipping bread & chutney.

MAIN DISHES

TRADITIONAL ROAST TURKEY

thyme roasted potatoes, honey roasted parsnips & carrots, sage & onion stuffing, Brussel sprouts, pigs in blankets, Yorkshire puddings & lashings of gravy.

PAN FRIED SEABASS

jersey royale potatoes, sauteed asparagus topped with a lemon & parsley sauce.

FESTIVE BURGER

crispy coated chicken burger served in a brioche bun with warm brie, cranberry sauce & triple cooked chips.

AROMATIC SWEET POTATO & BUTTERNUT

SQUASH PIE thyme roasties, brussel sprouts, green beans, sage & onion stuffing, Yorkshire puddings & gravy (VE)

DESSERTS

CHRISTMAS PUDDING brandy butter cream

BANOFFEE CHEESECAKE(GF) with double cream

BRAMLEY APPLE PIE custard or double cream

CHEESEBOARD

SALTED CARAMEL CAKE(VE) vegan vanilla ice cream

PROFITEROLES chocolate sauce

2 COURSES £29

3 COURSES £35