

Christmas Menu

STARTER

Homemade Soup Of The Day served with White or Brown Bloomer Bread
Duck & Orange Pate served with Apple & Plum Chutney, Toast & Crisp Salad

Wild Mushrooms & Chives served on Toasted Garlic Bread
Warm Smoked Bacon, Brie & Walnut Salad Glazed with Honey
Cod & Pancetta Fishcake served with a Lime & Coriander Mayonnaise Dip

MAIN

Traditional Roast Turkey served with a Chipolata, Sausage & Onion Stuffing, Roast Potatoes & Rich Gravy
Beef Short Rib Braised in a Rich Red Wine & Shallot Gravy served with Yorkshire Pudding & Creamed Wholegrain Mustard Mash
Portabello Mushroom, Leek & White Wine Pie
Meals are served with Creamed Mash, Braised Red Cabbage, Crushed Carrots, Honey Glazed Parsnips, Sprouts roasted with Onion & Smoked Bacon & Roast Potatoes.
Smoked Salmon & Pomegranate Salsa Salad served with Lemon & Dill Buttered New Potatoes.

DESSERT

Homemade Traditional Christmas Pudding served with Brandy Sauce & Seasonal Fruits
Apple & Black Cherry Crumble Tart served with Custard or Ice Cream
Toffee & Biscoff Trifle.
White Chocolate & Raspberry Roulade with a Champagne Sorbet

Served with a Coffee or a Pot of Tea

Served Monday to Saturday 12pm – 3.30pm

£17.95 - One Course
£19.95 - Two Courses
£22.95 - Three Courses