CHRISTMAS MENU

Served 1st - 22nd December

2 Courses £24.95 | 3 Courses £29.95

STARTERS

Roasted Parsnip and Apple Soup
with warm crusty bread

Classic Prawn Cocktail
Marie Rose sauce, crisp lettuce, brown bread and butter

Chicken Liver Pate
caramelised onion chutney and toasted bread

Garlic Mushroom Filo Parcel (VE)
filled with creamy garlic mushrooms

MAINS

Traditional Roast Turkey
pigs in blankets, sage and onion stuffing, roast potatoes, red cabbage, carrots and honey roast parsnips, sprouts and gravy

Slow cooked Beef Bourguignon (GF)
creamy mash, seasonal vegetables and gravy

Pan-Fried Salmon (GF)
hollandaise sauce, crushed new potatoes, seasonal vegetables

Vegan Wellington (VE)
roast potatoes, seasonal vegetables and vegan gravy

DESSERTS

Traditional Christmas Pudding
warm brandy sauce

Apple, Pear and Cranberry Crumble (GF)
with custard

Baileys Brulée
shortbread biscuit

Vegan Cheesecake
vegan vanilla ice cream