TO START

2 COURSE £34.99
3 COURSE £39.99

Roasted Butternut Squash and Chilli Soup (veg/gf)
served with fig ciabatta, topped with crispy pumpkin seeds

Chicken Liver Parfait (gf)
served with homemade onion chutney and melba toast

Traditional Prawn Cocktail (gf)
Atlantic prawns served on a bed of shredded iceberg lettuce topped with a marie rose sauce accompanied with buttered brown bread

Breaded Brie
panko crusted brie pieces served on a bed of homemade cranberry sauce

MAINS

Selection of Roasts

Sirloin of Beef - Butter Poached Turkey - Pork Belly - Nut Roast (veg)

served with pigs in blankets, cranberry & apricot stuffing, Yorkshire pudding, garlic & rosemary duck fat roasted potatoes, brussels sprouts topped with apple & bacon, parsnip purée, honey glazed carrots, accompanied by rich homemade gravy - (can be made gf)

Pan Fried Sea Bass (gf)
served with garlic new potatoes, tenderstem broccoli and a lemon caper butter sauce

Beetroot and Red Onion Tarte Tatin (veg)
caramelised beetroot and red onion topped with a puff pastry crust, served with a warm walnut salad

Chicken Supreme (gf)
with a creamy mushroom sauce, topped with a parmesan tuile, dauphinoise potato, tenderstem broccoli and celeriac purée

DESSERTS

Traditional Christmas Pudding
served with brandy infused custard sauce

Black Forest Eton Mess (veg/gf)
Chocolate brownie pieces, cherry compote, broken meringue pieces, vanilla ice cream, topped with whipped cream

Spiced Apple Crumble
Caramelised apples seasoned with nutmeg and cinnamon accompanied by vanilla infused custard

White Chocolate and Cherry Cheesecake
served with cherry compôte and vanilla ice cream

Add Tea or Coffee and a mince pie for £5.00