



Christmas Menu

Starters

Soup

Minestrone, fresh bread

Lobster Bruschetta

Oiled ciabatta, parmesan finish

Smoked Salmon Terrine

Crusty toasted ciabatta

Chinese Chicken Bon Bons

Hot chilli dip

Duck Spring Rolls

Hoisin sauce

Mains

Turkey Dinner

Sliced breast & thigh with stuffing, pigs in blanket, roast potatoes, swede, vegetable medley, sprouts and rich gravy

Beef Dinner

Slow-roasted tender beef, yorkshire pudding, trimmings and seasonal vegetables

Nut Roast – En Croute ^(V)

Golden puff pastry around our individual homemade nut roast, served with all the trimmings and vegetarian gravy

Pan-Fried Monkfish

Saffron & asparagus risotto with buttered salsa

Sirloin Steak

10oz chargrilled steak, dressed salad and a choice of chips, mash or roast potatoes (£5 supplement)

Desserts

Passionfruit Brûlée

Served with shortbread biscuit

Christmas Pudding

Served with warm brandy sauce

Baileys Cheesecake

Chocolate Orange Brownie

Vanilla ice cream

Croissant Bread & Butter Pudding

Crème anglaise

1 course £22 / 2 courses £29 / 3 courses £34

Includes a glass of complimentary Prosecco.

Pre-order required