

Festive Menu

POTATO & LEEK SOUP (V) (GF)

MELON & ORANGE SORBET (V) (GF)

With a raspberry coulis

PRAWN PARCELS

With garlic mayonnaise dip

SMOKED SALMON & GOATS CHEESE

CRISPY COATED BRIE

With a cumberland sauce

TRADITIONAL ROAST TURKEY (GF- No Stuffing)

With all the trimmings

MEDALLIONS OF BEEF fillet

With a diane sauce

GRILLED SEABASS & PRAWNS (£2 supplement)

In garlic butter

ROAST LOIN OF PORK

Stuffed with black pudding, with a red onion jus

HERB CRUMB CHICKEN

With bernaise sauce

ALL SERVED WITH ROAST AND BOILED POTATOES & SEASONAL VEGETABLES.

SPINACH & MUSHROOM JALFREZI (V) (GF)

Served with rice & poppadoms

TRADITIONAL CHRISTMAS PUDDING (V) (GF)

With brandy sauce

MIXED BERRY CHEESECAKE

Served with cream

CHOCOLATE & RASPBERRY TART

Served with vanilla ice cream

FRUIT CRUMBLE

Served with custard

1 Course £16.00 | 2 Courses £22.00 3 Courses £28.00

