



AVAILABLE
17/11-23/12

CHRISTMAS *MENU*

2 COURSE £35
3 COURSE £40

STARTERS

SPICED BUTTERNUT SQUASH SOUP WITH CRUSTY BREAD (GFO)

PRAWN COCKTAIL SERVED WITH CRUSTY BREAD (GFO)

PEAR & GOATS CHEESE TARTLET WITH PLUM CHUTNEY

MAIN COURSES

CRANBERRY & PORK STUFFED TURKEY BREAST

SLOW BRAISED FLANK STEAK IN CHASSEUR SAUCE WITH CREAMY
MUSTARD MASH

WILD MUSHROOM & CHESTNUT WELLINGTON(VG)

ALL SERVED WITH ROAST POTATOES, SAUTÉED SPROUTS, ROAST CARROTS, PARSNIPS,
BRAISED RED CABBAGE & GRAVY (VG)

BAKED HAKE FILLET IN SEAFOOD SAUCE SERVED WITH CRUSHED
NEW POTATOES & SAUTÉED ASPARAGUS

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE (VG, VGO)

CHOCOLATE AND BLACK CHERRY ROULADE (GLUTEN)

BAILEYS CHEESECAKE WITH SALTED CARAMEL SAUCE (GLUTEN)