

Christmas Menu

Adults

3 Courses **£28** 2 Courses **£25**

Children

(Under 12)

3 Courses **£23** 2 Courses **£18**

Pre-orders required one week prior with a £10 per person non-refundable deposit. Full balance payable upon arrival.

Starters

Soup **V**

Spiced sweet potato, parsnip & butternut squash.
Served with a warm crusty roll & butter

Classic Prawn Cocktail

Juicy prawns in seafood sauce served on a bed of iceberg lettuce with lemon slice & wholemeal bread & butter

Breaded Brie Wedges **V**

Served on a bed of lettuce with a cranberry dip

Pâté

Duck liver & pork pate with orange & cognac liqueur.
Served with a salad garnish & wholemeal toast & butter

Vegan Falafel **VE**

Falafel served on a bed of lettuce with balsamic dressing

V Suitable for Vegetarians. **VE** Suitable for Vegans. **GF** Gluten free.
Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering.

Full allergen information is available on request.

Mains

Turkey or Beef Roast

With all the Festive trimmings, seasonal vegetables & gravy

Nut Roast **V**

With all the Festive trimmings, seasonal vegetables & gravy

Vegan Wellington Roast **VE**

Beetroot & butternut squash wellington served with seasonal vegetables & roast potatoes

Salmon Fillet **GF**

Baked salmon fillet in a lemon & tarragon sauce.
Served with crispy potatoes & seasonal vegetables

Chicken Breast **GF**

Succulent breast of chicken in a sage & orange sauce
with roast potatoes and seasonal vegetables

Desserts

Christmas Pudding **VE**

Served with either brandy sauce, cream or custard

Sherry Trifle **V**

Parfait

Lemon & raspberry parfait with a raspberry coulis

Chocolate Fondant **GF**

Melt in the middle chocolate fondant with either brandy sauce, cream or custard

Cheeseboard **V**

Selection of cheeses served with juicy grapes, crackers & plum chutney