

FESTIVE MENU

Starters

Breaded Brie Wedges (v)

Creamy brie coated in golden breadcrumbs served with mixed leaf salad and cranberry sauce

Red Velvet Prawns

Tail on pink prawns in a beetroot crumb with a mixed leaf salad and sweet chilli sauce

Homemade Leek & Potato Soup (v)

served with warm sourdough bread

Chicken Liver with Cider & Apple Pate

Chicken liver pate flavoured with cider and apple
served on toasted sourdough bread with red onion marmalade

Main Courses

All main courses served with rosemary roasted potatoes, carrots,
Brussel sprouts, broccoli, roasted parsnips and gravy

Traditional Roast Turkey

served with giant pigs in blankets with a giant sage & onion stuffing ball

Roast Topside of Beef

served with homemade Yorkshire puddings

Vegetable Wellington (v)

Spiced sweet potato and butternut squash wellington served with vegetarian gravy

Pocket Plaice

Fillet of plaice pocketed and filled with cous cous and Mediterranean vegetables

Desserts

Classic Christmas Pudding (v)

Christmas pudding flavoured with sherry, cider, citrus peel, mixed spices,
orange and lemon oil. Served with a brandy sauce

Apple & Cinnamon Crumble (v)

A Christmas inspired apple and cinnamon crumble served with custard

Strawberry & Prosecco Charlotte

Strawberry compote and white chocolate truffle mousse, layered with sponge lace with prosecco and
topped with strawberry mousse. Served with vanilla ice cream

Cappuccino Roulade (v & gf)

Soft marbled coffee and chocolate meringue roulade, filled with mild coffee flavoured
real dairy ice cream and chocolate flakes

Adult £25.00 per head ~ Children £16.50 per head

Gluten free menu available on request

