



CHRISTMAS MENU

Two Courses for £20

Three Courses for £25

STARTERS

Classic Prawn Cocktail (GF*)

Spring salad, tomato & cucumber topped with marie rose sauce and served with brown bread

Vegetable Soup (V) (Vg) (GF*)

Served with fresh bread

Chicken Liver Pate

Homemade pate served with melba toast and onion chutney

Falafel Bites (V) (Vg) (GF)

Served with tzatziki dip

MAINS

Roast Turkey

Served with all the trimmings, seasonal vegetables, roast potatoes, sage and onion stuffing, pigs in blankets, Yorkshire pudding and gravy

Roast Beef

Served with all the trimmings, seasonal vegetables, roast potatoes, sage and onion stuffing, pigs in blankets, Yorkshire pudding and gravy

Chicken Supreme

Served with all the trimmings, seasonal vegetables, roast potatoes, sage and onion stuffing, pigs in blankets, Yorkshire pudding and gravy

Nut Roast (V) (Vg)

Served with seasonal vegetables, roast potatoes, Yorkshire pudding and gravy

Oven Baked Salmon Fillet (GF)

Served with chilli butter, minted new potatoes and seasonal vegetables

DESSERTS

Christmas Pudding

Served with brandy sauce

Profiteroles

Served with chocolate sauce

Mixed Berry Cheesecake

Served with Dann's Vanilla Ice Cream

Cheeseboard

Cheddar, brie and stilton, biscuits and onion chutney

Trio of Ice Cream

A choice of vanilla, chocolate, strawberry, salted caramel, mint choc chip, coffee, vegan vanilla
lemon sorbet and raspberry sorbet

**Available upon Request*

GF = Gluten Free Vg = Vegan V = Vegetarian