



2 courses 24.95 | 3 courses 29.95 Pre booking & ordering essential - available from 1st - 23rd December

STARTERS:

ROASTED APPLE & PARSNIP SOUP

With crusty bread & salted butter (VGA)

SMOKED SALMON, PRAWN & AVOCADO COCKTAIL

With crusty bread & salted butter (GFA)

CHICKEN LIVER & SCOTCH PARFAIT

With crostini (GFA)

ITALIAN STUFFED PORTOBELLO MUSHROOM

With balsamic & rocket (VGA)

MAINS:

ROAST TURKEY & GLAZED HAM

With garlic & rosemary roasted potatoes, seasonal vegetables, pigs in blanket, sage & onion stuffing, Yorkshire pudding & Chef's gravy (GFA)

FILLET STEAK

Dauphinois potatoes, vine tomatoes, seasonal vegetables & red wine jus (GF) (4.00 surcharge)

PAN FRIED SEA BASS FILLET

Buttery new potatoes, seasonal vegetables & beurre blanc sauce (GF)

ROAST VEGETABLE WELLINGTON

With garlic & rosemary roasted potatoes, seasonal vegetables, sage & onion stuffing, & Chef's gravy (GFA) (VG)

DESSERTS:

CHRISTMAS PUDDING

With brandy sauce

WHITE CHOCOLATE & PEAR CHEESECAKE

WINTER BERRY & CASSIS MESS (GF)

MILLIONAIRES TART

With vanilla ice cream (VG / GF)

FESTIVE CHEESEBOARD

3 cheeses, crackers, apple, celery & chutney (V) (4.00 surcharge)

TO FINISH:

TEA OR COFFEE & MINI MINCE PIES



