CHRISTMAS Menu

STARTERS

FRENCH ONION SOUP (GFA)
Rich traditional French onion soup

CRAB MAYONNAISE & AVOCADO (GFA)
Served with a lemon wedge and crispy French baguette

CHICKEN PARFAIT (GFA)
Smooth chicken parfait with a hint of cognac, served with red onion marmalade and French baguette

MAIN COURSES

CHRISTMAS TURKEY (GFA)
Served with all the traditional Christmas trimmings

ROAST STRIPLOIN (GFA)
Served with all the traditional Christmas trimmings

SALMON EN CROÛTE
Salmon wrapped in golden puff pastry, stuffed with garlic & spinach, served with hollandaise sauce and potatoes meunière

FESTIVE NUT ROAST (GFA) (VGA)
Roasted parsnips, carrots, cashew nuts, almonds, onion, garlic, rosemary & thyme served with all the Christmas trimmings

DESSERTS

CHOCOLATE ORANGE SPONGE
Orange sponge with a melted chocolate centre served with crème fraîche and candied orange peel

TRADITIONAL CHRISTMAS PUDDING
Served with warm brandy sauce

TRADITIONAL CHRISTMAS CHEESE BOARD (GFA)
A festive selection of cheeses served with crackers, chutney, grapes and seasonal accompaniments

HOMEMADE CREME BRÛLÉE (GFA)
Served with shortbread biscuits

2 COURSES	3 COURSES
£35.95	£38.95

Available 1st–24th December (Excluding Sundays).
Pre-orders essential. £10 deposit per person required.

COMPLIMENTARY COFFEE AND MINCE PIE TO FINISH

Merry Christmas
& HAPPY NEW YEAR