

CHRISTMAS MENU

STARTER

Prawn Cocktail (GFA)

Prawns, cucumber & apple in a bloody mary sauce served with
toasted ciabatta

Homemade Butternut Soup

Served with toasted ciabatta

Smoked Salmon (GF)(DFA)

Toasted sour dough, crème fraîche, pickled cucumber & dill

Loaded Potato Tots (GF)

Bacon & cheese or cheese served with sour cream

Chicken Liver Pate (GFA)

Served with toasted ciabatta & onion chutney

MAIN

Traditional Roast Turkey (VOA)(GFA)(DFA)

Served with festive vegetables, pigs in blankets, yorkshire
pudding, stuffing & roast potatoes

Sweet Potato & Mushroom Wellington

Served festive vegetables, yorkshire pudding, stuffing & roast
potatoes

Pan Fried Sea Bass (DFA)(DF)(GF)

Served with crushed new potatoes, tenderstem broccoli &
hollandaise sauce

Homemade Chicken Curry (GF)

With indian spices served with rice, naan bread & mango
chutney

Gourmet Beef Burger (VOA)(GFA)(DFA)

Topped with cheese & bacon, lettuce, tomato & homemade
burger sauce

The Barley Mow Pie

Steak & Ale or Chicken & Mushroom served with creamy
mash potato, garden peas & a jug of gravy

DESSERT

Apple & Plum Crumble

Served with a jug of custard or vanilla ice cream

Warm Chocolate Fudge Cake (VOA)

Served with a jug of fresh cream or vanilla ice cream

All Butter Mince Pie

Served with a jug of fresh cream or vanilla ice cream

After Eight Ice Cream Sundae

Vanilla & mint ice cream, whipped cream, after eight
pieces with chocolate sauce

TWO COURSES £31.00 THREE COURSES £38.00