



CHRISTMAS MENU

Bread To Start

STARTERS

Prawn cocktail

Slow cooked beef croquettes with horseradish mayo

Roasted butternut squash soup

Goats cheese and beetroot salad

MAIN COURSES

Roast turkey with sage and onion stuffing
and a pig in blanket

Topside of beef with suet pudding

Chestnut and cranberry roast with vegetarian gravy

All served with Yorkshire pudding, roast potatoes and mixed vegetables.

Pan fried Seabass with chorizo and sweet pepper risotto

DESSERTS

Christmas pudding with Maple and walnut ice cream

Black forest mousse

Profiteroles with chocolate sauce

Apple, pear and cinnamon strudel with custard

Lemon posset with ginger biscuits

Tea or coffee to finish with a mint crisp

2 COURSES £30.00 3 COURSES £35.00

Minimum party number of 6. £15 non-refundable deposit
required per person. To make a reservation please call
01409259444 Please make a staff member aware of any
dietary requirements when pre-ordering. .

