



Christmas Menu

VG Chef's broccoli & stilton soup served with baguette & butter.

VG Fig and creamy goat's cheese tart.

North Atlantic prawn cocktail, served with brown bread and butter.

VG Honeydew melon topped with mixed melon balls & drizzled with port.

Smooth chicken liver pate with a fig chutney, baguette and butter.

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*Locally farmed roast turkey with traditional trimmings & cranberry sauce.*

*Tender cooked roasted beef and Yorkshire pudding, homemade gravy.*

*Salmon topped with creamy hollandaise sauce, served with new potatoes and salad.*

*A seasoned boneless duck breast topped with a port and cranberry sauce  
(Supplement of £4)*

*VG Spinach & mushroom risotto served with salad and garlic ciabatta.*

*VG GF Macaroni Cheese with butternut squash, sage & Chilli, served with salad and garlic  
ciabatta.*

*Roasts served with mashed & roast potatoes, fresh seasonal vegetables.*

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Christmas pudding covered with a rich brandy sauce

GF White chocolate and raspberry roulade with cream & raspberry coulis.

Vanilla and toffee honeycomb cheesecake served with cream.

Stilton and cheddar cheese with a biscuit selection

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*£19.95*

*(A 2 course option is available at £16.95)*