



# Festive Fayre

## MENU

Available 2nd-23rd December

2 courses - £16.95 | 3 courses - £21.95

### STARTERS

#### HOMEMADE VEGETABLE SOUP

*SERVED WITH WARM RUSTIC CIABATTA BREAD*

#### TRADITIONAL PRAWN COCKTAIL

*SERVED WITH MARIE ROSE SAUCE*

#### DUCK LIVER PATE

*SERVED WITH MELBA TOAST & CRANBERRY SAUCE*

### MAINS

#### TRADITIONAL ROAST TURKEY

*SERVED WITH SEASONAL VEG, HOMEMADE TURKEY GRAVY AND TRIMMING*

#### OVEN BAKED SALMON FILLET

*SERVED ON A SPRING ONION POTATO CAKE WITH A TARRAGON SAUCE*

#### GRILLED CHICKEN BREAST WITH TOMATO AND SWEET CHILLI SALSA

*SERVED WITH SAUTEED NEW POTATOES*

#### WILD MUSHROOM WELLINGTON (V)

*SERVED WITH NEW POTATOES & SEASONAL VEG*

### DESSERTS

*TRADITIONAL CHRISTMAS PUDDING, SERVED WITH BRANDY SAUCE*

*LEMON DRIZZLE CAKE, SERVED WITH VANILLA ICE CREAM*

*WARM CHOCOLATE FUDGE CAKE, SERVED WITH VANILLA ICE CREAM*

# Christmas Day

## MENU

Adults - £49.95 | Children - £19.95

### STARTER

#### ROAST PARSNIP & APPLE SOUP (V) SERVED WITH CIABATTA

*TRADITIONAL PRAWN COCKTAIL SERVED WITH MARIE ROSE SAUCE*

*DUCK LIVER PATE SERVED WITH MELBA TOAST & CRANBERRY SAUCE*

### MAINS

*TRADITIONAL TURKEY ROAST SERVED WITH GAMMON & TRADITIONAL CHRISTMAS TRIMMINGS*

*GRILED SIRLOIN STEAK SERVED WITH RED CURRENT & RED WINE JUS & SAUTE POTATOES*

*OVEN BAKED SALMO FILLET SERVED ON A SPRING ONION POTATO CAKE*

*WILD MUSHROOM WELLINGTON (V) SERVED WITH NEW POTATOES AND FESTIVE VEGETABLES*

### DESSERTS

*TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE*

*WARM CHOCOLATE FUDGE CAKE SERVED WITH FRESH CREAM*

*TRIPLE CHOCOLATE CHEESECAKE SERVED WITH FRESH CREAM*

*SELECTION OF CHEESES SERVED WITH BUTTER & BISCUITS*

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. All items are subject to availability. All prices include VAT at the current rate. For full details on coeliac free and other nutritional content please ask the serving staff.