

Christmas Menu

2 Course £29.95

3 Course £34.95

Starters

Soup of the day (V)

Homemade Soup of the day, served with sourdough bread.

Goats Cheese Tart (V)

Goats cheese and red onion tart. Served with dressed salad.

Prawn Cocktail

Prawns and crayfish salad. Served with bread and a wedge of lemon.

Pate

Duck and Orange pate, Served with red onion chutney and toasted bread.

Mains

Free range Turkey Breast

Traditional free range turkey breast. Served with stuffing, roast potatoes, roast parsnips, locally sourced fresh seasonal vegetables, pigs in blankets and lashings of gravy.

Free Range 28 Day Aged Sirloin of Beef

Sirloin of Beef Served with roast potatoes, roast parsnips, locally sources fresh vegetables, Yorkshire pudding and lashings of gravy.

Lamb shank

Slow roasted lamb shank in minted gravy. Served on a bed of creamy mash, roast potatoes and locally sourced seasonal vegetables

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Seabass (GF)

Pan fried seabass, served with crushed new potatoes, mangetout and a butter and herb sauce.

- Beetroot and butternut squash wellington (VG)
- Beetroot and butternut squash wellington, served with locally sourced seasonal vegetables, crushed new potatoes and a tomato sauce.

Desserts

Christmas Pudding

Traditional Christmas pudding, served with brandy sauce, custard or cream.

Chocolate Brownie

Homemade chocolate orange brownie, served with custard or cream

Sherry Trifle

Homemade Sherry trifle. Sponge fingers soaked in sherry, layered with strawberry jelly, custard and cream.

Extras

Cheese board - £15.00

A selection of cheeses served with crackers, grapes, apple and red onion chutney

Mince pie - £7.50

Mince pie served with a choice of tea or coffee.