

Starters

Carrot and Coriander Soup (V)

home-made soup served with ciabatta and butter

Ardennes Pate or Mushroom Pate (V)

served with fruit chutney, toasted brown bread and butter

Smoked Salmon and Avocado Platter (V)

slices of smoked salmon and avocado with cream cheese
served on wholegrain rye crispbread with dressed rocket leaves

Fan of Melon (V)

honeydew melon slices with a mixed fruit couli

Main Courses

Traditional Roast Turkey

served with roast potatoes and parsnips, fresh vegetables,
pigs in blankets, stuffing, a baby Yorkshire pudding
and a rich turkey gravy

Roasted Trio of Vegetables Tarte Tatin (V)

sweet potato, butternut squash and beetroot
in a basil and tomato sauce, baked under puff pastry
served on a rocket, tomato and Parmesan salad with crispy potato bites

Baked White Fish

baked Pangasius in a creamy parsley sauce,
topped with crispy bacon lardons
and served with sweet potato chips and braised red cabbage

Slow-cooked Belly Pork

served on a bed of bubble and squeak
with wilted spinach and a rich cranberry jus

Desserts

Christmas Pudding

traditional pudding with whipped brandy cream

Tangy Lemon Sorbet

served with a mixed fruit couli and shortbread

Chef's Own Fabulous Baileys Cheesecake

served with cream

£24.00 per person

Deposit - £5.00 per person

payable with booking form

(7 days in advance)

All food may contain nuts or nut derivatives.

If you have an allergy

please ask us about the ingredients in your meal

as we may be able to arrange an alternative.

All items are subject to availability.

All prices are inclusive of VAT at the current rate.

Products and prices are correct at the time of going to press,

but may be subject to change.

