

Christmas Menu 2019

Evenings – Friday & Saturday

To start ...

Leek and potato soup with bread roll and butter

Smoked salmon and prawn parcels with Marie rose sauce

Vegetable spring rolls with mixed leaf salad and sweet chilli dressing

Chefs pate with chutney, toast and petit salad

Main Course ...

Traditional roast turkey and stuffing with pigs in blankets,
roast potatoes, seasonal vegetables and gravy

Seabass on crushed new potato, seasonal vegetables white wine cream sauce

Pan fried sirloin steak with slow roasted tomato, field mushroom, hand cut chips
and peppercorn sauce

Mushroom and nut Wellington with sautéed new potatoes and seasonal
vegetables

Lamb shoulder served with rosemary potatoes, seasonal vegetables and a
redcurrant sauce

Dessert ...

Traditional Christmas pudding with brandy sauce

Selection of British cheeses with crackers, grapes,
celery and chutney

Baked vanilla cheesecake with fruit coulis

Chocolate fudge brownie with honeycomb ice cream

£32.00

PLEASE NOTE—Nuts & other allergens are used frequently in our kitchens.

We cannot guarantee food is 100% allergen free.

Therefore, if you have a life-threatening allergy, we strongly advise avoiding all food on these premises. Please note that food is homemade & cooked to order, using the finest fresh ingredients locally sourced where possible, therefore we may have small delays during busy periods. Fish may contain bones.