

Christmas Celebration Menu

2 Courses - £22.95

3 Courses - £26.95



Starters

Winter vegetable soup served with sourdough bread (v) (ve) (gf)

Blue cheese and fig tarts in filo pastry with honey and walnut dressing (v)

Sea food platter containing a mini prawn cocktail, breaded butterfly king prawns and a rose of smoked salmon on cucumber

Chicken liver parfait, smooth parfait with toasted sourdough bread and red onion chutney (gf)

Baked Italian stuffed mushroom topped with vegan parmesan served on a bed of rocket (v) (ve) (gf)

Mains

Roast Turkey with sage, onion and apricot stuffing ball & pig in blanket (gf)

Roasted topside of Beef with Yorkshire pudding (gf)

Oven Baked Salmon fillet with herby lemon butter sauce served on a bed of rice with asparagus (gf)

Festive Burger, Turkey, sage, onion and cranberry burger topped with a sausage meat patty, melted brie and cranberry sauce served in a brioche bun, with onion rings and roast potatoes (gf)

Vegan Nut Roast served with vegetarian gravy (v) (ve)

all served with seasonal vegetables and roast potatoes unless otherwise stated

Puddings

Christmas Pudding served with brandy cream (v) (ve) (gf)

Festive Cheese Board with grapes, homemade chutney and biscuits (v) (gf)

Mini Trio - Brandy snap basket with vanilla pod ice cream topped with salted caramel sauce, white chocolate and lemon syllabub topped with blueberries, mini pavlova with cream and fresh fruit (v) (gf)

Crème Brulé - White Chocolate and cranberry with homemade short bread (v)

Cheesecake - Galaxy and honeycomb cheesecake with double cream