

CHRISTMAS MENU

Starters

French Onion Soup

A warming bowl of caramelised onions in a beef stock topped with a baked cheese crouton

Stuffed Mushrooms

Juicy baked mushroom stuffed with herbs and goats cheese topped with Panko breadcrumbs

Buffalo Mozzarella, Fig & Prosciutto

Tuscany on a plate. Fresh figs, creamy mozzarella and rich prosciutto drizzled with honey

Good Old Fashioned Prawn cocktail

Prawns in a marie rose sauce served on a bed of salad leaves with brown bread

Mains

Brown Sugar Honey Glazed Gammon

Comforting baked gammon in a brown sugar and honey glaze. Served with creamy chive mash, baby carrots and brussels

Rosemary, Lemon and Garlic Lamb.

Succulent lamb marinated and cooked with rosemary, lemon and garlic. Served with potato gratin, baby carrots and greens

Traditional Turkey Roast

Tender roasted turkey with sausage-meat stuffing. Served with pigs in blankets, brussels, Glazed parsnips and carrots. Thyme gravy.

Salmon with Orange & Saffron sauce

Pan seared salmon fillet served with a simple but flavourful orange and saffron butter sauce. Served on a bed of wilted greens

Desserts

Decadent Chocolate Trio

3 mini desserts made with Belgian chocolate. Double chocolate mousse, white chocolate & raspberry mousse and chocolate orange tartlet

Toffee Waffle & Rum Pudding

A rum sponge case with sweet waffle topping filled with a rich toffee sauce

Mince pie or Christmas pudding

Mince pie with a choice of vanilla ice-cream or custard

Coffee or Tea

Adults 2 courses £27.50

Adult 3 courses £32.00

Before you order your food or drink please inform us if you have a food allergy or intolerance. This menu is to pre-order only and a 50% non refundable deposit on booking.

