CHRISTMAS *Menu*

STARTERS

TRADITIONAL HOMEMADE VEGETABLE SOUP AND WHEATEN

SMOKED SALMON & PRAWN
SERVED WITH A WHIPPED GOATS CHEESE AND BALSAMIC GLAZE

MINI SMOKED BACON & BRIE SPRING ROLLS
WITH A CRANBERRY CHUTNEY

MINI CAESAR SALAD
ON A CRISPY TOASTED CIABATTA

MAINS

TRADITIONAL TURKEY & HAM
SAGE & ONION STUFFING, CHIPOLATAS, RICH GRAVY AND HOMEMADE CRANBERRY SAUCE

SLOW COOKED SILVERSIDE OF BEEF
SERVED WITH A RICH GRAVY

SALMON FILLET
SERVED WITH A PRAWN AND CHIVE VELOUTÉ

VEGETARIAN NUT ROAST
A HOMEMADE NUT ROAST WITH A BLEND OF ROAST NUTS, SEASONAL VEGETABLES, HERBS, BAKED UNTIL GOLDEN AND SERVED WITH A RICH VEGETARIAN GRAVY AND ALL THE TRIMMINGS.

ALL ABOVE SERVED WITH CREAMY MASHED POTATO, ROASTIES AND SEASONAL VEGETABLES

DESSERTS

A SELECTION OF OUR FAMOUS DESSERTS

£30 FOR 2 COURSES | **£35** FOR 3 COURSES

MAKE THIS CHRISTMAS ONE TO REMEMBER