

CHRISTMAS SET MENU

STARTERS

[V] ROASTED PUMPKIN SOUP, SERVED WITH GARLIC CROUTONS AND CRÈME FRAICHE
TIGER PRAWN COCKTAIL, WITH MARIE ROSE SAUCE, CUCUMBER, AVOCADO, CHILLI-LIME
GRILLED AUBERGINES STUFFED WITH WALNUTS, FRESH GARLIC & MAYO
SMOKED SALMON MOUSSE SERVED ON CROSTINI & FRESH DILL

MAINS

TRADITIONAL CHRISTMAS DINNER:
ROAST TURKEY WITH ALL THE TRIMMINGS

PARSNIPS, CARROTS, ROAST POTATOES, BRUSSELS SPROUTS,
PIGS IN BLANKETS, STUFFING, YORKSHIRE PUDDING AND GRAVY

[V] (VEGETARIAN NUT ROAST SERVED AS AN ALTERNATIVE)

SIRLOIN STEAK SERVED WITH MANGE TOUT, GARLIC SPINACH POTATO CROQUET,
BRAISED RED CABBAGE, WILD MUSHROOM AND PORT REDUCTION

GRILLED SALMON WITH DAUPHINOISE POTATO, GRILLED ASPARAGUS,
CREAMY GARLIC & DILL SAUCE

LAMB CHOPS SERVED WITH ROASTED POTATOES, SAUTEED CHERRY TOMATOES
WITH SPINACH & WHOLEGRAIN MUSTARD SAUCE

DESSERTS

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY CUSTARD
CHOCOLATE AND WALNUT BROWNIE WITH CHOCOLATE SAUCE AND VANILLA ICE CREAM
APPLE & MIXED BERRY CRUMBLE WITH VANILLA ICE CREAM
FESTIVE CHEESE BOARD (BRIE, STILTON AND MATURE CHEDDAR) SERVED WITH GRAPES,
CELERY, FIGS, APRICOT CHUTNEY & CRACKERS

2 COURSES £19.95

3 COURSES £22.95