

# FESTIVE MENU

TWO COURSES - £23.50 THREE COURSES £29.50

## STARTERS

### **BROCCOLI & STILTON SOUP**

*Creamy soup topped with crispy croutons (gfo)*

### **HOUSE PATE & TOAST**

*Served with caramelised onion chutney, granary toast and salad garnish. (gfo)*

### **PRAWN & SMOKED SALMON COCKTAIL**

*Prawns bound in a Marie-Rose sauce with smoked salmon on a bed of lettuce with granary bread (gfo)*

## MAINS

### **ROAST TURKEY OR BEEF**

*Traditional roast, served with roast potatoes, fresh vegetables, pigs in blankets, stuffing, Yorkshire pudding, gravy and cranberry or horseradish sauce. (gfo)*

### **NUT ROAST**

*Served with roast potatoes, fresh vegetables, stuffing, Yorkshire pudding, gravy and cranberry sauce. (gf) (vg)*

### **PAN FRIED SEA BASS**

*Served on spring green risotto. (gf)*

## DESSERTS

### **CHOCOLATE YULE LOG**

*Served with vanilla ice cream.*

### **TRADITIONAL CHRISTMAS PUDDING**

*Served with brandy cream.*

### **APPLE & CINNAMON CRUMBLE**

*Served with custard or vanilla ice cream. (gfo)*

### **TRIO OF CHEESES**

*Brie, Stilton and Cheddar with crackers, onion chutney, apple and salad garnish.*

*Complimentary tea or coffee and mince pie to finish.*

*All our food is cooked fresh to order so please be patient during busy times. If you have any allergies, please let a member of staff know before ordering.*

*(gf) – Gluten Free (gfo) – Gluten Free Option (v) – Vegetarian (vg) – Vegan*