

CHRISTMAS MENU

2 COURSES £23.95

3 COURSES £28.95

STARTER

(All of our starters can be GF on request)

- Homemade Sweet Potato and Ginger Soup (V) with Crusty Bread
- Classic Prawn Cocktail with Brown Bread and Butter
- Chicken, Apricot and Leek Terrine with Mini Loaf
- Mussels in a Garlic Cream Sauce with Toasted Ciabatta
- Breaded Camembert with Cranberry Sauce and Rocket Garnish

MAIN COURSE

- Roast Breast of Turkey with all the trimmings (gf on request)
- Roast Topside of Beef with all the trimmings (gf on request)
- 6oz Fillet Steak marinated in black treacle, dauphinoise potatoes, Brussels sprouts with bacon (gf) *£5 supplement
- Confit Duck Leg with dauphinoise potatoes, red cabbage and red wine sauce (gf)
- Grilled Salmon with new potatoes, tenderstem broccoli and a white wine cream sauce (gf)
- Vegetable Stack with Rosti potato, tenderstem broccoli and a vegetarian gravy (ve, gf)

DESSERT

- Homemade Treacle tart with cream
- Christmas Pudding and brandy sauce (ve, or gf on request)
- Spiced bread and butter pudding with custard
- Homemade Chocolate Brownie with icecream (ve, or gf on request)
- Trio of icecream