



# Christmas MENU

## STARTER

Sweet Potato & Parsnip Soup

Chicken Liver Pate, Red Onion Chutney & Toast

Deep-fried Camembert served on a bed of Raspberry Coulis

Pan-fried Mushrooms in a Port & Cream sauce served on a crispy crouton

Prawn & Avocado Cocktail

## MAIN COURSE

Roast Norfolk Turkey with Cranberry sauce

Roast Belly of Pork with Crispy Crackling & Apple sauce

Both served with Sage & Onion Stuffing & Pigs in Blankets

Roast Lamb Henry marinated in Mint & Rosemary

(V) Butternut Squash & Lentil Wellington

All the above are served with Roast Potatoes, Honey Roast Parsnips & seasonal vegetables

Grilled Scottish Salmon Fillet with Lemon & Parsley Butter, Dauphinoise Potatoes & Seasonal Vegetables.

## DESSERT

Traditional Plum Pudding with Brandy Sauce

Chocolate Yule Log with Vanilla Ice-cream

Christmas Trifle (Cranberries, Mandarins & Brandy)

Lemon Tart & Clotted Cream

English Cheeseboard

Followed By Filter Coffee or Tea & Mince Pies

**2 Courses £28.95 3 Courses £33.95**

Prices inc. of V.A.T but not service which is 10% & goes directly to the staff. This menu is only available when pre-booked & pre-ordered, a deposit of £10.00 per person is required to secure your place which is only refundable when your guests place & choice of food is cancelled with a minimum of 24 hours notice. Please advise us when booking if your guest have any food allergies or dietary requirements.