



Christmas Menu 2021

Three Course Menu from £26.95

Available for Dinner from Thursday 2nd December – Thursday 23rd December 2021

Available for Lunch on 9th / 10th / 16th / 17th / 22nd December 2021

Starter

- (Vg) Roasted Pepper and Tomato Soup served with crusty Bread
- (v) Creamy Blue Cheese Wild Mushroom Bread Cup
- (A) Garlic Prawns with Honey and Chilli served on toasted Ciabatta
- (v) Honeyed Baked Goats Cheese with sliced Figs and toasted Brioche strips

Intermediary

- (v)(A) Peach Sorbet with Chambord
Supplement of £3.00

Main Course

- (A) Roasted Turkey Crown with Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Carrots, Parsnips and Brussels Sprouts, served with Red Wine Gravy
 - (A) Slow braised Blade of Beef Bourguignon with Buttered Garlic Mash, Mixed Greens and crispy Kale
 - Roast Chicken Supreme served with Carrots, Mixed Greens, Roast Potatoes and a creamy Tarragon Sauce
 - Oven baked Herb crusted Salmon served with a Tomato Salsa, Buttered Mash and zesty Asparagus
- 🍴 Thai Red Chicken Curry with Peppers, Sugar Snap Peas and Pak Choi with Cardamom, Chilli and Coriander Rice
 - (v) *Vegetarian Paneer Option*
- (Vg) (N) Wok tossed spiced Rice with Broccoli, Edamame Beans, Spring Onion, Cashew Nuts, Mint, Basil and Sesame Toast

Dessert

- (v)(A) Traditional Christmas Pudding with Vanilla Seed Custard
- (v) Warm Chocolate Brownie and Vanilla Ice Cream
- (v) Eves Pudding with Vanilla Seed Custard

Advance Bookings will be required to pay a deposit of £10 per head and complete a pre order form to ensure prompt service

(v) Vegetarian (Vg) Vegan (N) Nuts (A) Alcohol (GF) Gluten Free 🍴 This dish is spicy