

## STARTERS

Ginger and Chilli Sweetcorn Fritters (GF,VE)
On a bed of Greek Salad

Lemon & Coriander Cream King Prawns (GFO)
Served with warm bread for dipping

Ham Hock Terrine (GFO) With Mustard Mayo & Spiced Tomato Chutney

Venison Bolognese and Cheddar Croquettes Parmesan Topping

## **MAINS**

Traditional Roast Turkey (GFO,DFO)
Served with Roast Potatoes, Pigs in Blankets, Yorkshire Pudding, all Trimmings and Gravy

Apple and Sage Stuffed Pork Loin (GFO) With Herb Mash, Savoy Cabbage and Jus

Pan Fried Sea Bass (GFO,DFO)
With Lemon & Caper Hollandaise, Singapore Fried Rice and Rocket

Pepper Brie Nut Roast (GFO)
Served with Roast Potatoes, Yorkshire pudding, all Trimmings and Gravy

Mushroom Chickpea and Ale Pie (VE)
New Potatoes, Peas and Gravy

## **DESSERTS**

Traditional Christmas Pudding, Brandy Sauce (GFO)

Sticky Toffee Pudding, Butterscotch Sauce and Honeycomb Ice Cream (GF)

Biscoff Cheesecake, Vanilla Ice Cream

Apple Pie, Served with Custard (VE,GF)