



Christmas 3 Course Set Menu

£29.50PP AVAILABLE FROM 1ST-24TH DECEMBER 2019
(PRE-ORDER NECESSARY)

Starters

TRADITIONAL PRAWN COCKTAIL

KING PRAWNS SERVED IN OUR HOMEMADE MARIE ROSE SAUCE ON COS LETTUCE WITH CRUSTY BREAD

ROASTED VEGETABLE SOUP (V)

HOMEMADE ROASTED PEPPER AND AUBERGINE SOUP SERVED WITH CRUSTY BREAD

MUSHROOM & TARRAGON BRUSCHETTA (VG)

A SELECTION OF MUSHROOMS MIXED WITH SHALLOTS, GARLIC AND TARRAGON ON FRESHLY TOASTED BREAD

BOURBON PORK BELLY BITES

SLOW COOKED PORK BELLY BITES MARINATED IN A BOURBON MIX AND SERVED WITH CHIVE SOUR CREAM

Mains

ROAST TURKEY CROWN

SERVED WITH GARLIC & ROSEMARY ROAST POTATOES, HONEY ROASTED CARROTS & PARSNIPS, PIGS IN BLANKETS, CRANBERRY & SAGE STUFFING AND A YORKSHIRE PUDDING, TOPPED WITH RED WINE GRAVY

BEEF, BRAISED IN RED WINE & SHALLOTS

SERVED WITH ROSEMARY ROAST POTATOES, ROSEMARY ROAST POTATOES, HONEY ROASTED CARROTS & PARSNIPS, PIGS IN BLANKETS, CRANBERRY & SAGE STUFFING AND A YORKSHIRE PUDDING

BUTTERNUT & VEGAN CHEESE WELLINGTON (V/VGO)

SERVED WITH GARLIC & ROSEMARY ROAST POTATOES, HONEY ROASTED CARROTS & PARSNIPS, PIGS IN BLANKETS, CRANBERRY & SAGE STUFFING AND A YORKSHIRE PUDDING

PAN FRIED SEA BASS

SERVED WITH NEW POTATOES & SAUTÉED GREENS FINISHED WITH A SHALLOT, WHITE WINE & LEMON SAUCE

Desserts

CHRISTMAS PUDDING (V)

TOPPED WITH BRANDY BUTTER

HOMEMADE CHOCOLATE BROWNIE (V/VGO)

TOPPED WITH VANILLA ICE CREAM AND RASPBERRY COULIS

CRÈME BRÛLÉE

SERVED WITH SHORTBREAD

