



CHRISTMAS Menu



Pre-Order Only

◆ 2 Courses - £29.95

◆ 3 Courses - £35

Let's Begin

Butternut Squash & Chunky Winter Vegetable Soup

Served with Fresh Crusty Bread

Smoked Salmon & Chive Mousse

Served with Toasted Crusty Bread & a Caper Salad Garnish

Duck Liver Pate

Served with Warm Crostini's, Pickles & a Salad Garnish

Roast Beetroot & Fig Compote

Served with a Mandarin Salad

The Main

Roast Turkey Breast

Served with all the trimmings - Pigs in Blankets, Roast Potatoes, Cranberry & Chestnut Stuffing, Vegetables & Yorkshire pudding.

Grilled Sirloin Steak

Served with Braised Red Cabbage, Triple Cooked Chips & a Brandy Peppercorn Sauce.

Pan Roast Corn Fed Chicken Breast

Served with Haggerty Potato Cake, Sauté Greens & a Madeira Wild Mushroom Sauce

Grilled Sea-bass Fillet

With Smoked Haddock, Salmon & Prawn chowder Garnish with Sauté Samphire

Mulled Christmas Nut Roast (V)

Served with all the trimmings - Roast Potatoes, Cranberry & Chestnut Stuffing, Vegetables, Yorkshire pudding & Gravy.

To Conclude

White Chocolate, Lemon & Ginger Cheesecake

Christmas Pudding with Brandy Sauce

Profiteroles

Served with fresh cream & chocolate sauce

Mulled Winter Berry Crumble

Served with Creme de Anglaise

Festive Cheeseboard

Served with Crackers, Grapes, Apple, Celery, Pickled onions & Caramelised Onion Marmalade

Mince Pie