

# December Tribute Menu

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## STARTERS

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### Butternut & Smoked Sage Soup ( V )

served with Warm Bread & Butter

( G-D )

### Potato Skins

Crispy Bacon & Cheese filled Potato Skins with a Herb Creme Fraiche

( D )

### Duck & Orange Pate

Smooth Duck Liver and Orange Pate served with Crostini's and Fruit Chutney

( D-E-S-G )

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## MAIN COURSES

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### Roast Turkey

Roast Turkey with Honey Roast Parsnips, Roast Potatoes, Yorkshire Pudding and Gravy

( G-E-S-D )

### Sea Bass

Pan Fried Sea Bass fillet on a bed of Crushed Potato & Spinach with a Creamy Cockle & Lavabread Sauce

( F-M-D-S )

### Sweet Potato Wellington ( V )

Roasted Sweet Potato filled with Chestnut, Sage, Spinach, Cranberry & Pine Nut wrapped in Puff Pastry

served with a Vegan Red Wine Jus

( G )

All served with a selection of vegetables

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## DESSERTS

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### Christmas Pudding & Brandy Sauce

( G-D-E-S-Nu )

### Cheese & Crackers

( G-D-S )

### Lemon & Lime Posset

( D )

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Please note, our menu is annotated to state which meals contain the following:

G – Gluten • D – Dairy • V- Vegetarian • E – Egg • S – Sulphate • N – Nuts

M – Mollusc • Mu – Mustard • F – Fish • L – Lupins • Pn – Peanuts

So – Soya • C – Crustaceans • Ce – Celery • Se – Sesame