



FESTIVE MENU 2022

2 COURSE £27.95

3 COURSE £32.95



TO START

Roast Butternut & Onion Soup served with oregano & olive focaccia bread and butter (G - D)

Seafood cocktail with Monroe's seafood sauce (E - S - Mu)

Chicken liver & whiskey pate, mixed leaves & herb crostini's & fruit chutney (E - D - G - S)

Creamy garlic mushrooms & chive on toasted petit pain (G - D - S)

Baked camembert with herb crumb & cranberry cream (G - D - S - E)

Please note all menus are subject to change



MAIN COURSE

Traditional roast turkey served with sausage sage and onion stuffing wrapped in bacon, roast parsnip, roast potatoes & roast gravy (G)

Slow roasted belly pork with an apricot & onion stuffing, served with an apple brandy sauce (G - S)

Lamb and leek wellington with a red wine jus & roasted baby potatoes (G - S)

Baked loin of cod, crushed potatoes, samphire & a Pernod & mussel sauce (M - F - S)

Roasted boneless half duck with an orange & Cointreau sauce and wild mushroom & honey saffron rice (£3.50 Supplement) (S)

Mediterranean vegetable strudel, tomato & herb sauce (G - S)

All served with fresh seasonal vegetables

ON THE GRILL

8oz Sirloin

10oz Rump

8oz Fillet (£10.00 Supplement)

served with fried mushrooms, grilled tomatoes, onion rings and choice of jacket potato or chips and a choice of béarnaise or pepper sauce (G-E-D-Mu-S)

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SWEET END

Sticky toffee pudding with butterscotch sauce & vanilla ice cream (G - D - E)

Chocolate & pistachio Marquise & Chantilly cream (N - D - E)

Traditional Christmas pudding & Brandy Sauce (N - D - S - G)

Orange and cinnamon panna cotta with tuile biscuit (D - G - E)

Cheese board served with grapes, crackers & fruit chutney (D - G - E - S)

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