



## December Menu

1 Course £19.95, 2 Course £27.95, 3 Course £32.95

### Starter

Sweet potato & Roasted Red Pepper Soup

Served with Warm Bloomer Loaf & Butter

(Gluten Free Bread Available)

(G-D)

Potato Skins

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

(D)

Duck & Orange Pate

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

(D-E-S-G)

Wild Mushroom Vol-au-vent

Puff Pastry Vol-au-vent filled with Creamy Chive & Mushroom Sauce

(D-G-S)

Winter Salad

A Salad of Mixed Leaves, Blue Cheese, Walnut and Poached Pear

(S-NU-D)

### Mains

Slow Roast Lamb Shank,

Lamb Shank with a Rosemary & Garlic Jus served with Potato Gratin

( S )

Roasted Turkey

Roasted Turkey with Honey Roasted Parsnips, Roasted Potatoes, Yorkshire pudding and Gravy

(G-E-S-D)

Pork Wellington

Served with Apple and Chestnut Stuffing with a Cider Apple Sauce & Red Onion Mash

(S-D)

Sea Bass

Pan Fried Sea Bass Fillet on Crushed Potato & Spinach with Creamy Cockle and Laverbread Sauce

(F-M-D-S)

Stuffed Roasted Butternut Squash

Served with a smoked tomato & Herb Sauce

(G)

Steak

8oz Sirloin (£5 Supplement)

10oz Rump (£5 Supplement)

8oz Fillet (£10 Supplement)

Served with Grilled Tomato, Mushrooms, Chips & Onion Rings (G-E-D)

Sides

Bowl of Chips £3.00

Garlic Mushrooms £3.00

Selection of vegetables £2.25 Per Person

Garlic Bread £3.00

Cheesey Garlic Bread £3.50

Pepper Sauce £1.95

Blue Cheese £1.95

Bearnaise Sauce £1.95

Deserts

Chocolate, Rum & Orange Trifle

(E-D-S-G)

Christmas Pudding & Brandy Sauce

(G-E-D-S-Nu)

Mince Pie Cheesecake & Cream

(G-E-D-S)

Cheese and Crackers

(D-G-S)

Lemon & Lime Posset

(D)

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

G- Gluten, D- Dairy, E- Eggs, S- Suphate, N- Nuts, M- Mollusc, MU Mustard, F- Fish, L- Lupins, PN – peanuts

If you have any allergies please let a staff make know when ordering.

