

# Christmas

## 2025

## MENU



2 COURSE £65

3 COURSE £70

50%PP DEPOSIT REQUIRED

PRE ORDER FORMS MUST BE HANDED IN BY 19TH DECEMBER

CHILD 2 COURSE £25 (UNDER 12'S ONLY)

### STARTER

HONEYDEW MELON (V)

Served with fresh strawberries

FRENCH ONION SOUP

Served with crusty bread & butter

FINEST SCOTTISH SMOKED  
SALMON

Served with herbed cream cheese

GRILLED GOAT'S CHEESE  
TART

Served on Puff Pastry with a cranberry  
dressing

### MAIN

## TRADITIONAL ROAST

MIX ANY MEATS!

TURKEY, HONEY ROAST GAMMON, TOPSIDE BEEF, ROAST PORK

HOMEMADE NUTROAST (V)

Served with all the Trimmings.

Walnut Sprouts, Honey Glazed Carrots, Parsnips, Spiced Red Cabbage,  
Broccoli, Green Cabbage and Goose fat Roasted Potatoes, Stuffing,  
Pigs in Blankets, Cauliflower Cheese & Homemade Meat Gravy

### DESSERT

APPLE CRUMBLE

Served with Custard

CHOCOLATE FUDGE CAKE

Served with Madagascan Vanilla Ice Cream

CHRISTMAS PUDDING

Served with brandy sauce

BISCOFF CHEESECAKE

Served with Salted Caramel Ice Cream

FINISH WITH COFFEE AND MINCE PIES

Please tell us if you have any **food allergies or intolerances** ahead of ordering.