



CHRISTMAS FESTIVE PARTY MENU

Available from 27th November - 24th December

Sunday to Thursday | 2 course £26 - 3 course £32

Friday & Saturday | 2 course £28 - 3 course £34



STARTERS



Soup of the Day

served with wheaten bread

Prawn Cocktail

fresh local prawns on a bed of salad, Marie rose sauce and wheaten bread

Turkey and Brussel Sprouts Spring Roll

served with cranberry hoisin sauce

Goat Cheese & Cranberry Bruschetta

grilled sourdough with melted goat cheese, crispy onion, hot honey and zhoug sauce



MAINS



Slow Cooked Feather Blade of Beef

honey roasted root vegetable, mash potato, cocktail sausages red cabbage, charred sprouts, Yorkshire pudding & beef jus

Turkey & Ham with all the Trimmings

creamy mash potato, roast potato, honey glazed carrot & parsnips, Brussel sprouts, gravy & cranberry sauce

Pan Fried Sea Bass

served in a bed of mixed vegetables and sesame noddle's

Mushroom and Spinach Wellington

root vegetable, mash potato, charred sprouts, with red wine & rosemary sauce



SWEET TREAT



Strawberry & Sherry Trifle

egg custard, sherry-soaked sponge, whipped vanilla cream & fresh strawberry

Traditional Christmas Pudding

served vanilla bean custard & brandy sauce

Banoffee Pie

classic biscuit base, dulce de leche, banana, dark chocolate & whipped cream



 Vegan  Vegetarian  Gluten Free  Gluten Free Adaptable