

CHRISTMAS MENU 2025

*2 Courses £28 3 Courses £33
Served on Tuesday/Wednesday/Thursday/Friday
From 2nd December to 23rd December*

STARTERS

Soup

*Homemade Soup of the Day Served with Crusty
Bread & Butter*

Breaded Brie

*Served on A Mixed Leaf & Grape Salad With
Red Currant Jelly*

Seafood Cocktail

*Smoked Salmon & Prawns in a Marie Rose Sauce on Crisp
Lettuce With Brown Bread & Butter*

MAINS

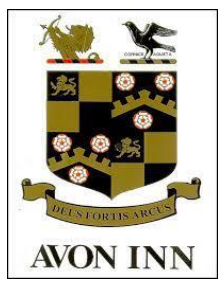
Roast Turkey Dinner

*Served With Roast Potatoes, Pigs in Blankets, Sage &
Onion Stuffing and Seasonal Vegetable & Gravy*



Brie & Red Onion Tart

Served With Roast Potatoes or New Potatoes & Seasonal



Vegetables

Salmon Wellington

With A Blackberry Sauce, New Potatoes & Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding

With Brandy Sauce or Clotted Cream

Belgian Chocolate and Orange Torte

Chocolate and orange sponge, layered with chocolate and orange truffle, topped with Jaffa cake

Fresh Fruit Tartlet

A tartlet case filled with pastry cream, fresh fruit and fruit coulis

Mixed Cheeseboard £9.50 extra

