

## Starters

**Smoked Salmon  
& King Prawn Cocktail**  
Dressed in a lime vinaigrette  
served with salad & horseradish cream.

**Cream Of Carrot  
& Sweet Potato Soup**  
Served with crispy carrot garnish,  
crusty sea salt & cracked  
pepper bread roll.

**Camembert Brulee**  
Served with cranberry sauce,  
crusty sea salt & cracked  
pepper bread roll.

**Chicken & Leek Tartlet**  
Sautéed chicken and leeks  
in a creamy white sauce  
served in a short crust pastry tartlet  
with crispy fried leeks,  
salad & balsamic glaze.

## Mains

**Traditional Turkey Dinner**  
Roast turkey crown  
with duck fat roast potatoes,  
new potatoes, pigs in blankets  
and pork, sage & onion stuffing  
served with rich gravy.

**Festive Stuffed Chicken**  
Chicken breast stuffed with spinach,  
brie & cranberry  
wrapped in smoky pancetta  
served with roast potatoes  
& white wine sauce.

**Pan Fried Fillet of Seabass\***  
Served with garlic & thyme hassleback  
potatoes, wilted spinach  
with a Creole sauce.

**Nut Roast**  
Served with roast potatoes,  
new potatoes, sage & onion stuffing  
with a rich gravy.

*All mains served with seasonal vegetables*

## Desserts

**Chocolate Marquise**  
Decadent chocolate mousse  
style dessert topped with  
thickened Chantilly cream  
& fresh strawberries.

**Classic Christmas Pudding**  
Served with a homemade  
boozy brandy sauce.

**Yorkshire Cheese & Biscuits**  
A selection of cheese, crackers, orchard  
apple chutney, celery & grapes.

**Lemon Meringue Cheesecake**  
Served with creamy vanilla ice cream.

£19.95 for 2 courses  
£24.95 for 3 courses

\*Seabass  
£4 surplus