

Starters

Yorkshire Cheddar, Leek & Potato Soup

Served with a warm ciabatta roll and butter

Creamy Melted Camembert

Topped with minced chorizo
served with dipping breads

Thai Style Cod & Prawn Fishcakes

Served with salad garnish and sweet chilli sauce

Chicken Liver & Redcurrant Pate

Served with toasted brown bread,
caramelised onion chutney and salad garnish

Mains

Traditional Roast Turkey Crown Dinner

Served with duck fat roast potatoes,
new potatoes, pig in blanket, stuffing & rich gravy
(Nut roast vegetarian option available)

Fillet of Seabass

Served with garlic & rosemary roasted new potatoes,
samphire and a spiced tomato sauce

Mushroom & Stilton Wellington

Served with sautéed potatoes and white wine sauce

Chicken Supreme

Served with Yorkshire cheddar & chive mash potato
and a creamy white sauce

(All mains are served with a selection
of seasonal vegetables)

£24.95 for 2 Courses

£29.95 for 3 Courses

Desserts

Sticky Toffee Christmas Pudding

Served with boozy brandy sauce

Winter Berry Crumble

Served with custard

Baked Lemon Cheesecake

Served with vanilla ice cream

Chocolate Salted Caramel & Hazelnut Torte

Served with vanilla ice cream

