



Winter Function Menu

STARTERS

Homemade Soup of the Day with crusty bread & butter (v)

Sautéed Pigeon Breast, on a rocket salad accompanied by a blackcurrant jus

Homemade Game Terrine, tomato chutney, mixed leaf salad and toasted granary bread

Crab Cakes, with a mixed leaf salad and lemon aioli

Stuffed Mushroom, topped with cheddar, and a parsley and lemon dressing (v)

Crayfish Tail Salad, with garlic and lemon mayonnaise

MAINS

Roast Turkey Crown or Beef, served with roast potatoes, homemade Yorkshire pudding, pigs in blankets, fresh seasonal vegetables, stuffing, honey roasted parsnips, and the Chef's secret recipe gravy in individual boats

Pan Fried Fillet of Salmon, resting on a seaweed and seafood risotto

Gnocchi, served with spinach, pesto, and caramelised leeks (ve)

Seabass Fillets with a Balsamic Glaze, adorned by sautéed new potatoes & wilted spinach (gf)

Roasted Red Pepper, filled with roasted vegetables, Mediterranean Couscous and a tomato and basil coulis (ve)

DESSERTS

Christmas Pudding, with Brandy sauce

Mince Pie Panna Cotta, served with vanilla ice cream

Chocolate Torte, with a hazelnut and pistachio crust, drizzled in Chantilly cream

Toffee and Profiterole Cheesecake, served with vanilla ice cream

Selection of Sorbets

Three Courses £22.95 per head