



Festive Lunch & Dinner

To Start:

Roasted Vegetable Soup (V,VE)

Served with Toasted Herb Croutons

Chicken Liver and Port Pâté

Served with Plum and Red Onion Chutney, Melba Toast

Smoked Salmon and Prawn Salad

Served with Chilli and Lime Dressing

Goats Cheese and Onion Tart (V)

Served with Cranberry Glaze, Dressed Rocket

To Follow:

Roasted Crown of Turkey with Cranberry Sauce

Served with Sage and Onion Stuffing, Roast Potatoes, Honey Roasted Parsnips, Pig in Blanket, Festive Vegetables, Rich Roast Gravy

Roasted Beef with Horseradish Sauce

Served with Roast Potatoes, Festive Vegetables, Honey Roast Parsnips, Rich Roast Gravy and a Yorkshire Pudding

Fillet of Seabass

Served with Crushed Parsley Potatoes, Festive Vegetables and White Wine Velouté

Mushroom and Cranberry Wellington (V)(VE)

Served with Roast Potatoes, Honey Roast Parsnips, Festive Vegetables, Rich Vegetable Gravy

To Finish:

Traditional Christmas Pudding (V)

Served with Brandy Crème Anglaise

White Chocolate and Baileys Cheesecake (V)

Served with Chantilly Cream

Vanilla Panna Cotta (V)

Served with Honey Glaze and Granola Crunch

Profiteroles (V)

Served with Chantilly Cream, Chocolate and Orange Sauce

Tea, Coffee and Mince Pies

All our dishes are made in house and are cooked to order. At busy times there maybe be a delay. Allergens are present in all of our kitchens but where possible we avoid cross contamination. However, if you have severe allergies, please check with a member of staff who will be happy to help.