

Starters

Tomato and Basil Soup (v)

A smooth soup made from tomatoes & fragrant basil, finished with garlic croutons.

Smoked Salmon and Prawns

Sliced oak smoked salmon, Mediterranean prawns served with baby gem lettuce, tomato and cucumber salsa, dill crème fraiche.

Chicken and Leek Terrine

Pressed terrine of chicken & leek with red onion marmalade, served with piccalilli, baby gem lettuce & mini split tin loaf.

Red Onion and brie Tart (V)

Sweet onions cooked with balsamic vinegar in a pastry case, topped with brie and served with rocket dressed with olive oil.

Mains

Roast Turkey

Slices of turkey served with roast chateaux potatoes, sprouts with bacon, orange flavoured carrots, sage, onion and sausage meat stuffing, pig in blanket and finished with gravy.

10oz Sirloin Steak

English steak cooked to your liking, served with chips or jacket potato, peas or mixed salad, and a mushroom and red wine sauce.

Pan Fried Salmon

Salmon cooked in butter with fennel, served with dill crushed potatoes, finished with wild mushrooms fried in brown butter.

Wild Mushroom Stroganoff

Wild mushrooms fried in butter with paprika and sour cream, layered between puff pastry Mille-feuille served with julienne fried chips.

Desserts

Christmas Pudding

Moist pudding served with a choice of brandy butter, brandy sauce or cream.

Christmas Yule Log

Chocolate sponge rolled and filled with chocolate cream, finished with raspberry ripple whipped cream and chocolate vanilla sauce.

Caramel Apple Pie

A sweet shortcrust pastry case filled with layers of custard, apples and crunchy crumble which is flooded with a random layer of caramel fudge, served with custard or vanilla ice cream.

Cheese and Biscuits

A selection of cheeses, served with celery, grapes, fruit chutney and biscuits.

To Finish

Tea or coffee and mini mince pie
Additional tea and coffee £1.20