



Starters

ROASTED RED PEPPER & TOMATO SOUP

A warming wholesome soup served with white farmhouse tin loaf

SEASONAL PATE

A seasonal pate served with a side salad, onion marmalade and toasted grain farmhouse tin loaf

FAN OF MELON

A juicy melon served with fruits of the forest and a cider sauce

KING PRAWN COCKTAIL

A king prawn salad served with marie rose sauce and dusted with paprika and served with white farmhouse tin loaf



Mains

TURKEY ROULADE

Hand rolled, basted turkey breast with a meaty pork, sage and onion stuffing centre wrapped in streaky bacon served with stuffing, pigs in blankets, Yorkshire pudding, seasonal vegetables, new potatoes and roast potatoes

10Z SIRLOIN STEAK

A 28 day matured sirloin steak served with a peppercorn sauce, grilled tomato, mushrooms and chips

MEDITERRANEAN VEGETABLE WELLINGTONS

A alternative to a traditional wellington, combining tomatoes, onions, carrots, parsnips, aubergine and cheddar cheese, served with stuffing, seasonal vegetables, new potatoes and roast potatoes

SALMON

Fresh baked salmon served in creamy white parsley sauce served with your choice of new potatoes, roast potatoes or chips





Desserts

STEAMED CHRISTMAS PUDDING

Served with either brandy custard or vanilla ice cream

PORT & CHEESE BOARD

A selection of cheeses and cream crackers garnished with grapes and a side salad

CHEESECAKE

Chefs cheesecake of the day served with either vanilla ice cream or cream

SEASONAL DESSERT

Ask your server about our seasonal dessert option of the week

CRAYFORD SNOWBALLS

Choose from our selection of either vanilla, strawberry or chocolate ice cream

Freshly brewed Coffee or Tea served with mince pies