

# Christmas

## THURSDAY MENU

### STARTERS

#### CREAM OF TOMATO SOUP (V)

Homemade cream of tomato soup with chopped chives, served with a bread roll.

#### BABY BREADED CAMEMBERT (V)

Full fat pasteurised baby Camembert rounds coated in toasted breadcrumbs and deep fried, served with cranberry sauce.

#### KING PRAWN AND SMOKED SALMON COCKTAIL

King prawns and diced smoked salmon tossed in a Marie-Rose sauce served on a bed of shredded lettuce and slices of sourdough bread.

#### CHICKEN LIVER PÂTÉ

A slice of chicken liver pâté served with chutney and grilled sour dough bread.

#### LAMB KOFTA

Lamb kofta served with rocket, beetroot, tzatziki and pitta bread.

#### MEAT PLATTER

A selection of Parma ham, Milano salami, Napoli salami, chorizo, olives, sundried tomatoes and feta cheese. Served with slices of sourdough bread and balsamic vinegar & olive oil dip.

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## MAINS

#### CARVED TRADITIONAL ROAST TURKEY

Carved turkey breast served with roast potatoes, pig in blanket, wild sage, red onion and cranberry stuffing, festive vegetables and rich homemade gravy.

#### BEEF BOURGUIGNON

Tender pieces of beef, slowly cooked in red wine with smoked streaky bacon, shallots, baby carrots, thyme, parsley, mushrooms and served with roast potatoes and festive vegetables.

#### LAMB RUMP

\*\*10oz Lamb sirloin marinated with rosemary and garlic, oven-baked, served with braised red cabbage, potatoes, festive vegetables and a red wine sauce.

#### GRILLED SALMON FILLET

Grilled Salmon fillet served with potatoes, vegetables and a creamy watercress and king prawn sauce.

#### WILD MUSHROOM STROGANOFF (VG & GF)

Wild mushrooms cooked with paprika, thyme, garlic, shallots, parsley, plant-based double cream and served with wild rice.

#### SQUASH AND CARAMELIZED ONION PENNE PASTA (V)

Penne pasta tossed with roasted butternut squash, roasted garlic, cherry tomato, spinach, caramelized red onions, double cream, and topped with toasted pine nuts and parmesan shavings.

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### DESSERTS

#### CHRISTMAS YULE LOG (V)

Sponge rolled and filled with chocolate cream, served with chocolate custard or vanilla ice cream.

#### RASPBERRY GIN CHEESECAKE (GF & VG)

A crisp biscuit base, topped with vanilla cheesecake and finished with raspberry and gin sauce, served with Chantilly cream or vanilla ice cream.

#### BISCOFF CHEESECAKE (VG)

A crisp Biscoff biscuit base, topped with a baked coconut vegan cheesecake and spiralled with Biscoff sauce, topped with Biscoff crumb, served with Chantilly cream or vanilla ice cream.

#### TRILLIONAIRE TART (GF & VG)

A vegan chocolate pastry case filled with a layer of vegan toffee sauce and a vegan chocolate ganache topping, served with Chantilly cream or vanilla ice cream.

#### MIXED ICE CREAM

A selection of vanilla, strawberry or chocolate ice cream, chocolate/strawberry sauce and marshmallows.

#### CHEESE AND CRACKERS

A selection of cheddar, brie and stilton. Served with celery, grapes, crackers and chutney.

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### SIDES

Supplement Charges apply

**Bread rolls and butter (set of 4) - £3.50 - \*735 kcal**

**Cheesy garlic bread (4 slices) - £4 - \*692 kcal**

**Onion rings (12 rings) - £4 - \*470 kcal**

**Portion of chips - £4 - \*565 kcal**

**Cheesy chips - £4.50 - \*772 kcal**

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(V) Vegetarian, (VG) Vegan, (GF) Gluten free

\*\*Uncooked weight

\*Adult's recommended daily allowance is 2000kcal

All prices inclusive of VAT. Service charge is not included.

Vegetables served with main courses subject to seasonal variety and availability.

All of our menu items are subject to availability and change.

Allergen information is available on request.

Please speak to the management team who will be able to provide a listing of allergens contained in our menu.

The allergen information we provide is specifically produced for our menu items.

Customers who suffer from food intolerance or allergies are advised to assess their own level of risk