# STARTERS 

SPICED ROOT VEGETABLE SOUP V
Fresh winter vegetable soup. 270 kcals.

## SEAFOOD SALAD WITH THOUSAND ISLAND SAUCE

 Prawns, mussels and squid, seasoned with lemon and black pepper, topped with thousand island sauce and served on a bed of lettuce with lemon wedge and granary bread. 248 kcals.
## CHEF'S PÂTÉ

With onion chutney and granary toast.
Please ask your waiter for calorie information.

## MELON FAN Ve

Fanned melon with a raspberry drizzle. 115 kcals.

## SOUTHERN FRIED CHICKEN GOUJONS

With a sweet chilli dipping sauce. 340 kcals.

## MAINS

## ROAST TURKEY CROWN 1141 kcals. OR HONEY ROASTED GAMMON 1341 kcals.

Both served with all the trimmings, seasonal vegetables and gravy.
Feelinghungry? Upgrade to both meats for a supplement of $£ 4$ !

## $80 Z$ SIRLOIN STEAK

Prime cut of locally sourced beef, grilled to your liking and served with fries, grilled tomato, mushrooms, and garlic butter. 1209 kcals.

## FRESH SALMON FILLET

Served with a white wine and tarragon sauce, new potatoes and seasonal vegetables. 1270 kcals.

## BRAISED LAMB SHANK

Cooked till juicy and tender in red wine and fresh herbs served with buttery mash and vegetables. 1317 kcals.

## CHRISTMAS VEGGIE WELLINGTON Ve

Served with a choice of potatoes or seasonal vegetables. 1064 kcals.


## CHRISTMAS PUDDING

617 kcals. Served with custard 98 kcals, cream 56 kcals, or ice cream 81 kcals.

## CHOCOLATE AND RASPBERRY 'TEARDROP'

511 kcals. Smooth Belgian chocolate truffle, set on a chocolate sponge base with raspberries, served with cream 56 kcals or ice cream 81 kcals.

## MIXED BERRY CHEESECAKE

Served with cream and a raspberry coulis. 567 kcals.

## FESTIVE CHEESEBOARD WITH GRAPES CHUTNEY AND BISCUITS <br> Selection of cheeses and biscuits. <br> 544 kcals.

## A SELECTION OF ICE CREAM OR SORBETS

Please ask your server for calorie information.

## TO FINISH

Tea or Coffee
Mince Pies
249 kcals


