

STARTERS

CARROT AND CORIANDER SOUP

With warm ciabatta

CHICKEN LIVER PATE

With, dressed salad, mini oat cakes and bacon jam

SMOKED SALMON AND DILL MOUSSE

With dill oil, dressed salad and toasted ciabatta

GRILLED GOATS CHEESE

With beetroot & mixed leaf salad



MAINS

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

Roast potatoes, sage and onion stuffing, bacon wrapped chipolatas, roast veg and turkey gravy

STEAK AND GUINNESS PIE

With chips and seasonal veg

HERB CRUSTED BAKED SALMON

With buttered new potatoes, charred vine cherry tomatoes and a citrus hollandaise

SWEET POTATO CASHEW AND APRICOT CHUTNEY TART

With roast potatoes, steamed tenderstem broccoli and vegan gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

STICKY TOFFEE PUDDING

With toffee sauce and vanilla ice cream

SPICED ORANGE BOE GIN CHEESECAKE

With blood orange jam and vanilla ice cream

WILD BERRY SORBET

Festive Party Menu
AVAILABLE FROM THE 1ST - 24TH DECEMBER
Bookings only



THREE COURSES

£19.95

£25.95pp from 5pm Friday/Saturday
(Includes entertainment)

BOOK NOW

01592 263117