



Christmas

MENU

STARTER

Butternut Squash Soup with Croutons and Chives

Traditional Prawn and Crayfish Cocktail with Baby Gem Lettuce
and Marie Rose Sauce

Two Courses £23

Three Courses £28

MAIN COURSE

Roast Breast of Turkey, Pigs in Blankets served with Sausage, Apricot and
Cranberry Stuffing, Roast Potatoes and Gravy

Braised Blade of Beef, Creamed Potatoes, Roasted Root Vegetables with Red Wine
and Pancetta Sauce

Oven Baked Cod with Baby New Potatoes and a Lemon and Caper Sauce Vierge

Butternut Squash, Portobello Mushroom and Chestnut Wellington with a Tomato Sauce

DESSERT

Traditional Christmas Pudding with a Rum and Raisin Ice Cream

White Chocolate and Baileys Cheesecake

Selection of Cheese and Biscuits with Chutney, Celery and Grapes

(£2.50 Supplement)

Coffee and Mince Pies

