

# Festive Menu

Available Monday – Saturday from  
Thursday 27<sup>th</sup> November to Friday 2<sup>nd</sup> January



**3 COURSES £25.95**  
Pre-booking required

## STARTERS

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### Pigs in Blankets

honey & mustard dip

### Maple-roasted Carrot & Parsnip Soup **v • VGA**

parsnip crisps, baked baguette & butter

### Classic Prawn Cocktail

Marie Rose sauce, buttered brown bread

### Red Pepper Risotto Balls **v**

garlic mayonnaise, Italian hard cheese

## MAINS

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Served from the carvery

### Traditional Roast Turkey and Stuffing

### British Roast Beef and Yorkshire Pudding

### Honey-glazed Roast Gammon

### Roast Pork and Apple Sauce

### Salmon En Croûte

in a spinach, butter & prawn sauce  
wrapped in a pastry parcel

### Homemade Butternut Squash & Cranberry Wellington **v • VGA**

## DESSERTS

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### Christmas Pudding **v • VEA**

custard or brandy sauce

### Spiced Apple Crumble **v**

custard

### After Eight Mint & Chocolate Sundae **v**

### Chocolate, Vanilla & Cherry Cheesecake **v • VEA • GF**

vanilla ice cream