

Festive Menu

Available Thursday 27th November to Friday 2nd January



3 COURSES £25.95

Pre-booking required

**Available on Sundays
for £28.95**

STARTERS

Pigs in Blankets

honey & mustard dip

Maple-roasted Carrot & Parsnip Soup **v • VEA**

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

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 • VEA**

DESSERTS

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

Freshly Brewed Coffee or Tea and Mince Pie **v**

£2.95 supplement