

Pre Christmas Dinner Menu

£25.00 per person

OAP's and children under 10 years – £16.00 per person

Starters

Stilton and Broccoli Soup with a crispy bread roll.

Pressed seafood terrine consisting of smoked mackerel, cod, salmon with saffron potatoes pressed with dill butter.

Course game terrine studded with chopped pistachios, seasoned with port, Madeira, brandy and thyme reduction all wrapped up in quality streaky bacon and bay leaves.

Traditional prawn cocktail with a wickedly indulgent smoked salmon addition served with Maria Rose sauce to make a sumptuous twist to a classic prawn cocktail.

Caramelised leeks with panéed poached egg with tendril pea shoots.



Mains

*Christmas Turkey dressed with Melted Brie Cheese and Cranberry Sauce, seasoned crispy roast potatoes or creamy and seasonal vegetables.

*Turkey served with dauphinoise potatoes or crispy roast potatoes and seasonal vegetables.

*Roast Chicken served with dauphinoise potatoes or crispy roast potatoes and seasonal vegetables.

Slow cooked beef rib in red wine sauce served with creamy mash and seasonal vegetables.

Parsnip and wild mushroom Nut Roast served with seasonal vegetables.

Grilled Salmon served in a Taco basket served with seasonal vegetables or Salad.

***Served with chipolatas wrapped with tasty local streaky bacon and Yorkshire puddings and homemade gravy**



Deserts

Christmas pudding and brandy sauce.

Homemade Luxury Fruit cake.

Homemade Cranberry and Orange Cheesecake.

Raspberry and White Chocolate Pavlova.

Chocolate Torte served with decadent Madagascan vanilla Ice Cream, (gluten free).



Available from 1st December to 2nd January, subject to booking and availability