



CHRISTMAS MENU

STARTERS

OVEN BAKED CAMEMBERT SERVED
WITH CRUSTY BRESKD & PEAR
CHUTNEY (V)

SALMON, PRAWN & AVOCADO
COCKTAIL

WINTER VEGETABLE SOUP (VE)

MAINS

ROAST TURKEY WITH ALL THE
TRIMMINGS

WILD MUSHROOM, SPINACH & PEAR
BARLEY WRAPPED IN FILO PASTRY
ROOT VEG GRAVY, ROSEMARY ROAST
POTATOES & ROASTED VEGETABLES
(VE)

GRILLED SEABASS FILLET WITH
CREAMY TARRAGON SAUCE
NEW POTATOES & CRISPY KALE

DESSERTS

CHRISTMAS PUDDING & BRANDY
CREAM

VANILLA PANNA COTTA WITH WINTER
BERRY COMPOT

STICKY TOFFEE PUDDING & CUSTARD
SELECTION OF ICE CREAM
INCLUDING VEGAN OPTION

TWO COURSE FOR £23.00
THREE COURSE FOR £28.00