

CHRISTMAS

MENU

STARTERS

Broccoli and stilton soup
served with a bread roll and butter

Butternut squash, sage and parmesan tart
served with mixed leaves

Chicken liver and cognac pate
served with red onion chutney and white or brown bloomer bread

MAIN COURSES

Traditional roast turkey breast

Traditionally roast beef

Mushroom and stilton Wellington

Nut roast slice

Honey glazed salmon fillet

Available with each main is bacon and chestnut stuffing, roasted parsnips, roast and new potatoes, seasonal vegetables, cranberry sauce and a rich gravy.

DESSERTS

Traditional Christmas pudding
served with brandy sauce

Cream filled profiteroles
served with a hot chocolate sauce.

Apple brandy egg custard tart
served with Chantilly cream

Sticky toffee pudding served with a hot toffee sauce

Two Courses - £14.95

Three Courses £16.95

Two and three courses served with a free mince pie and filter coffee or tea.

For bookings and enquiries telephone: 01531 820941

