

# CHRISTMAS

## MENU

### STARTERS

Homemade cauliflower and chestnut soup  
served with garlic and herb croutons

Smoked salmon and cream cheese roulade  
served with rocket salad with a lemon & dill dressing

### MAIN COURSES

Roast topside of beef  
served with homemade Yorkshire pudding & seasonal vegetables with gravy

Roast Norfolk turkey  
served with a fresh sage and onion stuffing, pigs in blankets and seasonal vegetables with gravy

Clementine and soy glazed chicken breast  
served on a bed of honey glazed baby vegetables

Slow cooked pork loin with sauté sprout and crispy bacon  
served with a port and stilton sauce

Roasted parsnip, cranberry and chestnut loaf  
served on a bed of wilted spinach and a warm cranberry sauce (V)

### DESSERTS

Homemade Christmas pudding  
served with brandy butter

Clementine and ginger mousse  
served with a homemade shortbread finger

Cassis meringue  
served with a champagne cream

Mulled wine and pear sticky ginger cake  
served with a Chantilly cream

Cheese and biscuits  
Tea or coffee with a homemade mince pie.

**Two Courses £14.95 - Three Courses £17.95**

