

CHRISTMAS MENU

THREE COURSES FOR £21.95 or TWO COURSES FOR £18.95

Starters

SPICED TOMATO AND RED LENTIL SOUP
Fresh coriander, sour cream & rustic style bread

POACHED SALMON AND CHARLOTTE POTATO SALAD
Spring onions, watercress, baby spinach, soft boiled egg & salsa verde

“CHEFS” CHICKEN LIVER PARFAIT
Mulled wine spiced pear compote, toasted walnuts, walnut oil, mulled wine reduction & toasted granary bread

Mains

ROAST TURKEY “WITH ALL THE TRIMMINGS”
Pig in blanket, real pork stuffing, chantanay carrots, brussels sprouts, crispy roast potatoes & pan juice gravy

MAPLE AND MUSTARD GLAZED YORKSHIRE HAM
Plum chutney, roast winter vegetables & roast potatoes

HERB CRUSTED FILLET OF COD
Buttered spinach, sautéed new potatoes, lemon & dill butter sauce

BAKED GNOCCHI WITH BUTTERNUT SQUASH
Feta, spinach, tomatoes, pesto, rocket & parmasan

Desserts

LUXURY CHRISTMAS PUDDING
Brandy sauce

WHITE CHOCOLATE AND RASPBERRY TRIFLE
Amaretto, mascarpone, florentine biscuit

BAKED CRANBERRY CHEESECAKE
Orange & vanilla chantilly cream

STICKY LEMON AND GINGER STEAMED PUDDING
Lemon syrup & crème anglaise