



CHRISTMAS MENU

STARTER

Honey roast parsnip soup (V)

Deep fried Brie served with Cumberland sauce. (V)

Duo of Melons with Mulled wine fruit compote. (V)

Chicken liver pate with chutney and toasted
brioche.

MAIN COURSE

Roast Turkey served with pigs in blankets, stuffing
and cranberry sauce.

Roast beef with Yorkshire pudding and red wine
gravy.

Pan roast chicken breast stuffed with feta and sun
blush tomatoes.

Herb crusted Salmon with crushed new potatoes
and saffron sauce.

Caramelised onion and goat's cheese filo parcel.
(V)

All served with a selection of seasonal vegetables and
new potatoes.

DESSERT

Traditional Christmas Pudding with rum sauce

Passion fruit and white chocolate cheesecake

Crème brulee with amaretti biscuits

Cheese plate served with biscuits and celery

COFFEE AND MINCE PIES