

Festive Menu

Available November 24th ~ December 23rd

Two Courses £24.95

Three Courses £31.95

Starters

Leek & Potato Soup
with chive creme fraiche and croutons (V.GF)

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Prawns Wrapped in Smoked Salmon with a dill creme fraiche. Sheaf slaw and brown bread (GF)

Chicken Liver Pate with date chutney and toast

Mains

Turkey or Sweet Potato Loaf (V)
with roast potatoes, brussel sprouts, mixed vegetables, pigs in blankets, stuffing, buttered swede. Yorkshire
pudding and red wine gravy

Pan-Fried Seabass with garlic roasted new potatoes. creamed leeks. crispy squid pieces with a lemon butter sauce (GF)

Wild Mushroom Risotto topped with parmesan and truffle oil

Desserts

Christmas Pudding with brandy sauce (GF on request)

Sticky Toffee Pudding with Rum and Raisin Ice Cream (V)

Cheese and Biscuits (V)

Ice cream or sorbet (V)

Followed by

Tea. or coffee and chocolates

Why not upgrade your coffee to a liqueur coffee or Don Pedro for an extra £4

Choose from Whisky. Brandy. Tia Maria. Kahllua or Baileys