

FESTIVE MENU

Wednesday – Saturday 27th November – 28th December

Starters

Tomato and Basil Soup served with warm homemade bread

Duck Liver Pate served with caramelized onions and toasted bread

Classic Prawn Cocktail with Marie Rose sauce and sliced bread



Mains

Roast Crown of Turkey

served with sage & apricot stuffing, pigs in blankets, seasonal vegetables, goose fat roast potatoes and Turkey gravy

Baked Salmon

served on a bed of asparagus, new potatoes and a champagne sauce

Lamb Shank served with mashed potatoes, carrots, parsnip with a minted red wine jus

Wild Mushroom Risotto

served with garlic, rocket, parmesan shavings & truffle oil (v)



Desserts

Christmas Pudding served with brandy sauce

Homemade Pistachio Tiramisu

Honeycomb Cheesecake with winter berries

2 Courses - £34.95.00 pp / 3 Courses / £41.95 pp

All prices include VAT at 20%. Please ask our waiting staff if you require allergen information on any of our dishes. A discretionary of 10 % service charge will be added to the final bill.