

Starters

Roast Butternut Squash Soup With Crusty Bread and Butter

Chicken Liver Parfait
Served with Melba Toast & Red Onion Marmalade

Goats Cheese Panna Cotta Served with Cranberry Relish

Garlic & Chilli King Prawns
Pan-fried in Lemon and Parsley Butter

Main Course

Traditional Roast Turkey Parcel
With Baby Savouries, Stuffing and Turkey Gravy

Grilled Salmon With a Lemon and Parsley Butter Sauce

Oven Roasted Shoulder of Lamb With Mint and Rosemary Gravy

Stuffed Sweet PeppersWith a Tomato and Basil Sauce

All the above dishes served with Roast and New Potatoes and a Panache of Seasonal Vegetables

Desserts

Traditional Christmas PuddingWith Brandy Sauce

Chocolate Terrine
With Minted Chocolate Sauce

Banoffee PieWith Vanilla Ice Cream

Vanilla Panna Cotta With a Blueberry Compote

Sunday – Thursday and friday/Saturday Daytime *2 courses £12.95 *3 courses £15.95

friday and Saturday Evening
*2 courses £15.95 *3 courses £18.95