

**Pre-Christmas Menu 2018**

**Starters**



Butternut Squash, Turmeric & Coconut Soup  
*(gluten free & vegan)*

Lightly Battered Sweet 'n' Sour King Prawns

Homemade Brandied Chicken Liver Pate  
*w/Toasted Artisan Bread*

Grilled Field Mushroom  
*w/Red Onion Jam & Melted Brie (vegetarian)*

Chicken Spring Rolls  
*w/Chilli Sauce & Leaves*



**Mains**

Traditional Roast Breast of Turkey  
*w/all the Classic Trimmings*

Slow Baked Belly Pork  
*w/Crispy Crackling & Black Pudding*

Mixed Seafood Thermidor  
*(salmon, cod, scallops, prawns, smoked fish & mussels)*

Roast Rump of Lamb  
*w/Sweet Potato Mash & Redcurrant Sauce*

Homemade Nut Roast  
*w/Cranberry Compote and Vegetable Gravy  
(gluten free & vegan)*

*All served with a Selection of Seasonal Vegetables and Potatoes*

**Desserts**



Sticky Toffee Christmas Pudding *w/ Brandy Toffee Sauce*

Grand Marnier Crème Brûlée

Baked Caramel Cheesecake *w/Cinnamon Winter Berries*

Warm Chocolate Brownie *w/Honeycomb Ice Cream (gluten free)*

Selection of Cheese & Biscuits

*Homemade Mince Pies to Finish*



**Mon-Fri Lunch -** 2 Courses £20  
3 Courses £25

**Sat & Sun Lunch -** 2 Courses £25  
3 Courses £30

**Dinner -** 2 Courses £25  
3 Courses £30