

Pre-Christmas Menu 2019**Starters**

Roast Parsnip Soup
Truffle Oil & Croutons (Gluten free & Vegan if Advised)

Homemade Chicken Spring Rolls
Sweet Chilli Dipping Sauce

King Prawn & Smoked Salmon Cocktail
Smoked Mackerel Mousse, Marie Rose & Iceberg Lettuce



Panko Breaded Camembert
Mulled Berry Compote

Ham Hock & Whole Grain Mustard Terrine
Spiced Plum Chutney & Toasted Artisan Bread

Mains

Traditional Roast Breast of Turkey
All the Classic Trimmings

Slow Braised Beef Bourguignon
Bone Marrow Dumpling

Mint Marinated Rump of Lamb
Sweet Potato Mash

Vegan Nut Roast
with Mushroom and Cranberry Wellington

Salmon & Spinach En-Croute
Duglere Sauce (White Wine Sauce)

Roast Vegetable Gravy
(Vegan & Gluten Free if Advised)

All Mains Served With a Selection of Seasonal Vegetables and Potatoes for the Table

Dessert

Caramel Cheese Cake & Mulled Berries

Warm Chocolate Brownie & Chocolate Sauce with Ice Cream

Prosecco & Blood Orange Crème Brûlée

Christmas Sticky Toffee Pudding with Stem Ginger and Toffee Sauce

A Selection of Vegan Sorbets and Strawberries

A Selection of Cheese and Biscuits with Date Chutney (£2.50 Supplement)

**To Finish**

Coffee & Homemade Mince Pies



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