



STARTER

Spiced Parsnip Soup, Crusty Bread

Smoked Salmon Mousse, Dill Creme Fraiche, Brown Bread

Liver Pate, Apricot Chutney, Melba Toast

Brie Tart, Cranberry Sauce, Mixed Leaves

DESSERT

Traditional Christmas Pudding, Brandy Sauce or Custard

Creme Brulee

Apple & Cinnamon Crumble, Custard or Ice Cream

Chocolate Yule Log

Tea / Coffee & Mince Pie

MAIN COURSE

Traditional Roast Turkey Crown, Pigs in Blankets, Stuffing, Red Wine Gravy

Braised Salmon of Beef, Baby Onions, Tomatoes, Tarragon & Red Wine Sauce

Salmon Fillet, Parmesan Crust, Parsley Sauce

Nut Roast, Mash, Mushroom Gravy

All main courses served with roast potatoes & seasonal winter vegetables

Served Thursday 28th November - Monday 23rd December inclusive. A deposit of £10 per head will be required, balance and pre-orders due one week prior to the date of your booking.

2 COURSE LUNCH (12-15:00) - £17.95

3 COURSE EVENINGS (17:00-21:00) - £23.95