



Christmas Menu

Starters

-Prawn cocktail

served with brown bread

-Winter salad on a bed of mixed leaf and rocket

topped with
smoked bacon and black pudding

-Garlic mushrooms

in a creamy Stilton sauce served on a
toasted ciabatta

-Roasted French onion soup

with goat's cheese toast

-Mild and wild chicken goujons

with roasted tomato and
garlic dip

Mains

-Roast Turkey

with stuffing and pigs in blankets

-Roast beef

with caramelised onion gravy and mustard mash

-Cajun salmon

served with creamy Cajun sauce on the side

-Chicken Gratin

chicken wrapped in smoked bacon, on a bed
of spinach, topped with grated leeks and cheese

-Honey glazed ham (gammon)

-Mushroom, spinach and goats cheese tart

All served with seasonal veg and roast potatoes





Christmas day menu



starters -

Succulent Prawn Cocktail.

served with buttered wholemeal slice

Melon – Tastic.

trio of melon with summer fruits topped with raspberry coulis

Wonderful Winter Salad.

Mixed leaf salad with black pudding and scallops with a brandy drizzle

Creamy Leek and Bacon Soup.

served with a warm crusty roll

Chicken Caesar Salad.

Mixed leaf salad with smoked bacon, Caesar dressing sprinkled with parmesan

Mains -

Trimmed up Turkey Roast.

Minted Lamb Shank.

served with a minted red wine gravy

Locally Sourced Fillet Steak.

All served with seasonal veg and roast potatoes

served with chunky home-made chips, Topped with pepper sauce

Baked Salt and Pepper Sea-bass.

Wild Mushroom, Spinach and goats cheese Tart.

All meals served with seasonal vegetables and roast potatoes.



£49.50 per head
Children under 12 £24.75

£25 non refundable deposit required per person.

All served with seasonal veg and roast potatoes