



CHRISTMAS MENU 2024

STARTER

(V) Roasted Red Pepper and Tomato Soup with Warm Bread Roll and Butter

(V) Prawn Cocktail in a Bloody Mary Sauce Brown Bread and Butter

(V/VG) Mixed Melon Cocktail with Blood Orange Sorbet

Duck Liver Parfait with Cointreau and Orange Glaze, Onion Chutney and Toast
Pan - Fried Scallops Served on a Bed of Pea Puree, Crispy Pancetta and finished
with Balsamic Glaze (£3.00 supplement)

Chicken and Smoked Ham Hock Terrine served with Chive
Mayonnaise and Warm Bread Roll

MAIN COURSE

Traditional Roast Turkey with Roast Potato, Yorkshire Pudding, Pigs in the
Blankets and Seasonal Vegetables and Gravy

(V/VG) Butternut Squash, Lentil and Almond Wellington, Roast Potatoes,
Seasonal Vegetables with a Vegetarian and Vegan Gravy

Oven Baked Cod Loin with Seafood Sauce, Herb Crush New Potatoes
and Seasonal Vegetables

Slow Roasted Duck Breast with a Cranberry and Brandy Sauce, Roasted New
Potatoes and Seasonal Vegetables

8oz Butterflied Fillet Steak with Port and Stilton Sauce, Roast Potatoes
and Seasonal Vegetables £4.00 supplement)

DESSERT

Traditional Christmas Pudding with Brandy

(GF/V) Chocolate Fondant Pudding

(GF/V) Salted Caramel, Irish Cream and Cappuccino Cheesecake

Apple, Sultana Spiced Rum Crumble

Strawberry and Prosecco Truffle Torte

All Served with a choice of Cream Custard or Ice Cream

TWO COURSES £27.95

THREE COURSES £32.95