



Christmas Menu 2021

1st-23rd December - Serving Lunchtime and Evening

24th December - Serving Lunchtime only

Starters

Cream of Chestnut Mushroom Soup with warm bread roll & butter.

Prawn Cocktail in a Bloody Mary sauce.

Goats Cheese & Apricot salad.

Chicken Liver Mousse with salad garnish, onion & cranberry marmalade.

Mixed Melon & Orange cocktail with Lemon Sorbet.

Pan-fried Scallops served on a bed of Pea puree, crispy Pancetta and Balsamic glaze (£2.50 Supplement).

Mains

Traditional Roast Turkey with Roast potatoes, Yorkshire pudding, Pigs in blankets & seasonal vegetables.

Roasted nut vegetable & cranberry loaf with roast potatoes, seasonal vegetables & vegetarian gravy.

Pan-fried duck breast with blackberry & brandy sauce, served with dauphinoise potatoes & seasonal vegetables.

Grilled sea bass fillet with Provençale sauce, crushed roast new potatoes & buttered greens.

8oz Butterflied Fillet steak with Stilton & Port jus, Roast potatoes & seasonal vegetables (£3.50 Supplement).

Sweets

Traditional Christmas pudding with brandy sauce.

Homemade Apple and Winter Berry crumble.

Luxury fresh Fruit salad.

Homemade Lemon tart & fresh redcurrants.

All served with Cream, Custard, Ice Cream or Clotted Cream.

Two Courses - £23.95

Three Courses - £27.95

Please see booking details overleaf

