



Christmas Fare

served throughout December

Starter

Prawn Cocktail served with lettuce and a Marie Rose sauce
Hearty Winter Broth served with a warm roll and butter (Ve)
Wedges of Brie served with cranberry sauce (V)

Main Course

Turkey with pigs in blankets and stuffing
Prime Roast Beef with giant Yorkshire Pudding
Wellington with mushroom, spinach, sage and onion (Ve)
Roast Salmon with lemon and parsley sauce

All served with roast and mash potatoes and a selection of winter vegetables

Dessert

Christmas Pudding with brandy cream (V, Ve on request)
Sherry Trifle (v)
Chocolate orange brownie served with orange sorbet (gf, v)

Followed by

Home-made mince pies

£24.50

Telephone or email with your pre-order

Taking bookings now

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