

1ST - 24TH DECEMBER 2024



# Christmas

## M E N U

2 OR 3 COURSE SET MENU

2 COURSES £23

3 COURSES £29



# M E N U

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## S T A R T E R

### **Soup Of The Day**

Served with home baked bread

### **Breaded Mushrooms**

Coated in a light & seasoned crispy batter, served with salad and a garlic dip

### **Pate**

Luxury duck liver and pork pate with orange and cognac liqueur

### **Prawn & Crayfish Cocktail Salad**

In a creamy dressing served with fresh bread

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## M A I N C O U R S E

### **Roast Turkey**

Served with pigs in blankets, sage & onion stuffing and a rich gravy

### **Salmon Fillet**

Herb crusted salmon fillet with a creamy white wine sauce, served with cheesy dauphinoise

### **Chicken Breast**

Creamy chicken breast with creamy bacon & tarragon sauce

### **Fillet Steak (+£6 supplement)**

Cooked to your liking, with a choice of peppercorn or mushroom sauce

All Served with traditional Christmas trimmings

### ***Vegetable Lasagne***

Layers of pasta & vegetables, in a rich tomato & cheese sauce, served with a crusty, oven baked garlic bread

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## D E S S E R T

### **Christmas Pudding**

Served with a rich brandy Sauce

### **Apple & Cinnamon Crumble**

Served with creamy custard or ice cream

### **Mince Pies**

Served with creamy custard or ice cream

### **British Cheese Board**

Served with a selection of crackers & grapes

