



Christmas 2018

2 courses £21

3 courses £25

Starters

- Roast root vegetable soup served with wheaten bread (v)
- Thai spiced chicken and vegetable spring roll with a creamy satay sauce
- Poached king prawn salad with avocado puree, lemon and dill
marinated cucumber and a classic cocktail sauce
- Goats cheese bon bons drizzled with honey served with a beetroot,
walnut and baby leaf salad (v)

Mains

- Traditional turkey and ham with savoury stuffing, roast potato
and carrots, mash potatoes, Brussel sprouts and roast onion gravy
- Roast butternut squash and mushroom risotto with parmesan,
sage and a lemon butter sauce (v)
- Chargrilled ribeye steak with truffle and parmesan chips served with
a creamy black pepper and mushroom sauce (£4 sup)
- Pan seared salmon fillet with carrot puree, crab crushed potatoes
and a tarragon and dill dressing

Dessert

- Christmas pudding with apple brandy custard and vanilla ice cream
- Chocolate, pear and almond tart with Chantilly cream
- Lemon meringue cheesecake with strawberry coulis and fresh berries
- Selection of ice creams

Corkage: £1.50 btl wine/£0.35 btl beer/£3.00 btl spirits
Only soft drinks purchased in the restaurant
may be consumed on the premises

