



CHRISTMAS MENU 2024

2 FOR £24.95 3 FOR £29.95

STARTERS

CHICKEN LIVER PATE

Smooth pate served with chutney and toasted bread

WINTER VEGETABLE SOUP (ve)(gfo)

Rich vegetable soup served with ciabatta

PRAWN COCKTAIL

Tender prawns served on a bed of crisp Lettuce, Marie Rose sauce and served with brown bread

MAINS

ROAST TURKEY BALLOTINE

Turkey Ballotine stuffed with sausage meat, served with Cranberry sauce, roast potatoes, brussel sprouts, carrots, pigs in blankets and proper gravy

BRAISED OX CHEEKS

Slow cooked ox cheeks served in a rich wild mushroom and red wine sauce, mashed potato and roasted shallots

ROASTED COD LOIN

Cod loin wrapped in prosciutto served with steamed new potatoes, tender stem broccoli and a white wine velouté sauce

FESTIVE VEGAN PIE (ve)

Spiced sweet potato, chestnut mushrooms and spinach in a creamy sauce encased in a short crust pastry served with Vegan mashed potato brussel sprouts and carrots

DESSERTS

CHRISTMAS PUDDING (veo)(gf)

Traditional Christmas pudding with custard

YULE LOG

Chocolate sponge rolled up with chocolate mousse and covered in chocolate icing, served with salted caramel ice cream

CHOCOLATE ORANGE TART (ve)

Chocolate ganache and orange marmalade topped with chocolate mirror glaze in a sweet vegan pastry, served with an orange sorbet

CHEESE AND BISCUITS (gfo)

Selection of cheeses served with chutney and biscuits

FISH DISHES MAY CONTAIN BONES. ALLERGENS: (V) VEGETARIAN, (VE) VEGAN, (GF) GLUTEN FREE

ALTHOUGH EVERY EFFORT IS MADE TO AVOID CROSS-CONTAMINATION WE CANNOT GUARANTEE FOOD TO BE 100% TRACE FREE OF ALLERGENS. PLEASE DISCUSS ANY DIETARY REQUIREMENTS WITH A MEMBER OF STAFF