

STARTERS.

CAULIFLOWER & SMOKED CHEDDAR SOUP



Served with fresh bread

SMOKED SALMON

With spring onion and horseradish tart with tomato chutney

FILO BAKED FIG



Served with sun-dried tomato butter

HOT SMOKED SALMON & PARSLEY FISHCAKE

Served with lemon mayo

HAM HOCK, CAPER & HERB RILLETTES



With pistachio salt and toasts

MAINS.

ROAST BREAST OF TURKEY



Garlic and thyme roasties, mashed potatoes, seasonal vegetables and trimmings

 SPINACH, CARROT AND WILD MUSHROOM STUFFED YORKSHIRE PUDDING

Served with seasonal vegetables



PAN-FRIED SALMON FILLET GF

Served with crushed new potatoes, king prawns, glazed sprouts and bacon, white wine and dill cream

MUSTARD & HERB CRUSTED BEEF



Served with dauphinoise potatoes, roasted winter vegetables and port gravy

BEETROOT, PORTABELLO MUSHROOM, LENTIL AND SPINACH WELLINGTON

Served with roasted winter vegetables

CHRISTMAS PUDDING (V) Served with brandy sauce

ORANGE & ROSEMARY POSSET

Served with ginger snaps



STICKY TOFFEE PUDDING



Served with salted caramel ice cream

PUDDINGS.

GINGERBREAD BAKEWELL TARTS (V) Served with Chantilly cream

WARM CHOCOLATE BROWNIE (VE)



Served with caramel sauce and white chocolate ice cream