

## CHRISTMAS MENU

## STARTERS

Parsnip and chestnut soup VG

Prawn and smoked salmon cocktail

Baked honey and rosemary camembert served with warm bread and cranberry sauce

Chicken liver pate with homemade piccalilli, pickled vegetables and toasted ciabatta

## MAIN COURSE

Christmas dinner special with all the traditional trimmings. A choice of Turkey, Beef, Belly Pork or Nut Roast VG

Salmon fillet with a cream, garlic and spinach sauce served with black pepper courgettes and new potatoes

Roasted root vegetable parcels served with tenderstem broccoli, roast potatoes and a chunky tomato sauce VG

## DESSERT

Christmas pudding served with brandy sauce, cream or custard

Apple & rhubarb crumble served with cream or custard

Chocolate and coconut ganache topped with brandy soaked winter berries VG

Champagne and strawberry sorbet VG

Followed by complimentary coffee and mince pies



Inclusive price of three courses for £32.99 Available 7 days a week lunchtimes and evenings from 1st-23rd December

