



## 2024 CHRISTMAS MENU

**Two Courses £32 or three courses £39**

Offered from 29 November until 21 December (excluding Sundays)

Available for Lunch or Dinner at a decorated Christmas table

Booking and pre-ordering required

**For Reservations please call 07783 009402**

### STARTER

Squash and vegetable Soup **V**

Classic prawn cocktail with baby leaves and brown bread

Ackee and bacon on garlic bread

### MAIN COURSE

Roast chicken, roast potatoes, Brussel sprouts, green peas, mashed carrot & swede, stuffing, rich red wine gravy & cranberry sauce

8 oz Ribeye steak roast tomato, field mushrooms and a choice of buttered new potatoes or crispy fries. **GF**

Duck breast with red current & red wine sauce, buttered new potatoes and green peas **GF**

Salmon pan sautéed in butter and lemon juice, buttered new potatoes, green peas and asparagus **GF**

Mushroom, brie & cranberry Wellington with Brussel sprouts, buttered new potatoes, macaroni & cheese and red wine gravy **V**

### DESSERT

Christmas pudding with ice cream or brandy sauce **V**

Terry's chocolate orange cheese cake **V**

Eton mess **V** Selection of ice creams and Sorbet **V GF**

### FOLLOWED BY

Tea or Coffee

with a mince pie, a Ferrero Rocher and an after dinner liqueur

### FOOD ALLERGIES AND INTOLERANCES

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. Thank you.