

Entrée

Butternut Squash & Sweet Potato Soup

crusty bread & butter

Breaded Goats Cheese Boilie

beetroot & ginger chutney

Traditional Oak Smoked Salmon

toasted wheaten bread & chive crème fraiche

Pork Liver, Duck & Orange Pate

red onion marmalade & toasted sourdough

Main

Traditional Roast Turkey

chestnut & cranberry stuffing, pigs in blankets & cranberry sauce

Parmesan Herb Crusted Salmon

oven baked with dill & lemon sauce

Feather Blade of Beef

creamy mash potato, braised red cabbage & red wine jus

Halloumi & Pistachio Nut Roast (v)

spiced apple cider chutney

All Served with Seasonal Vegetables & Roasted Potatoes

Dessert

Gingerbread & Toffee Cheesecake

toffee crème fraiche

Traditional Christmas Pudding

brandy sauce

Apple & Wild Berry Crumble

vanilla custard

Chocolate Yule Log

baileys cream

2 Courses £17.95

3 Courses £19.95