

Christmas Fayre

MENU

STARTERS

Roasted Red Pepper and Tomato Soup served with a Crusty Roll.

Salmon and Cream Cheese served with Dressed Leaves, Lemon Wedge and Oatcakes.

Creamy Prosecco Garlic Mushrooms served on a Bed of Salad with Brown Toasted Bread.

MAIN COURSE

Traditional Turkey Dinner with all the Traditional Trimmings.

Luxury Chestnut Roast Dinner with all the Traditional Trimmings.

Mushroom, Brie and Cranberry Wellington served with all the Traditional Trimmings.

Pan-fried Seabass on a bed of Kale, Buttered New Potatoes and a Prosecco Cream Sauce.

DESSERT

Strawberry and Prosecco Roulade served with Cream or Ice Cream.

Chocolate Orange Mousse served with Homemade Shortbread.

Traditional Christmas Pudding served with Brandy Sauce.

Cheeseboard (add £5.00)

2 COURSE £24.99

3 COURSE £29.99