CHRISTMAS

STARTERS

Roasted Tomato & Butternut Squash Soup

Served with a Crusty Roll and Butter

Grilled Pineapple and Cantaloupe Melon Carpaccio

Served with Rocket Bouquet, a Zesty Lime Drizzle and a Pomegranate Garnish

Buffalo Mozzarella Salad

Served with Olives, Sundried Tomatoes, Spinach and Balsamic Glaze

Sweet Chilli & Mango- Salsa King Prawn and Salmon Salad

Served with Basil Dressing and Toasted Ciabatta

Smoked Duck Breast and Walnut Salad

Served with Clementine Sauce

MAIN COURSES

Turkey

Served with Roast Potatoes, Apricot & Pistachio Stuffing, Pigs in Blankets

Sirloin of Beef

Served with Roast Potatoes, Yorkshire Pudding

Salmon Fillet in a Saffron-Prawn Sauce

Served with Parmentier Potatoes

Savory Vegetarian Hand Pies (available as a Vegan option)

Filled with Caramelized Red Onion, Spinach, Wild Mushrooms, Butternut Squash and Cheddar, served with Roast Potatoes

All served with Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding Served with Brandy Sauce (available as a Vegan option)

Warm Festive Sticky Toffee Pudding

Served with Toffee Sauce and Vanilla Ice-cream

Selection of Cheese and Biscuits

Served with Chutney, Celery and Grapes

Lemon Cheesecake Mousse

Served with cream, Raspberry Coulis and Shortbread

Adults £95.00

Children £75.00