



Festive Menu

Two Course - £27.95 // Three Course - £30.95

Starters

Garlic Mushrooms

Button mushrooms in a white wine & garlic cream sauce served with croutons & truffle salt

Pigeon on Toast

Pan fried pigeon breast sliced, served on black pepper croutons with blackberry jam

Soup

Squash & Carrot soup, served with a warm bread roll

Turkey Kiev

Turkey & cranberry Kiev with a brie centre, served on rocket

Prawn Cocktail

Prawn marie rose with slices of smoked salmon, gem lettuce & cucumber

Mains

Turkey or Nut Roast

Served with stuffing, roast potatoes, roast root vegetables, peas, cauliflower & gravy

Steak

8oz Rump steak cooked medium rare with chips, roasted tomatoes, sauteed mushrooms & balsamic dressed rocket served with peppercorn sauce

Salmon Fillet

Pan fried salmon fillet on creamy mash potato, with peas, leeks & samphire, served with a parsley sauce

Chorizo & Shellfish Tagliatelle

Tagliatelle cooked with diced chorizo, tiger prawns & red onion in a tomato basil sauce topped with mussels cooked in chilli, with sundried tomatoes

Wild Mushroom Truffle Pasta

Wild mushrooms cooked in truffle oil tossed with tagliatelle in truffle & white wine cream sauce

Desserts

Christmas Pudding

With your choice of brandy sauce, custard, pouring cream

Lemon Meringue Posset

topped with crushed meringue, shortbread crumb & mango coulis

Orange Cheesecake

With a Biscoff base & berry compote served with pouring cream

Dark Chocolate & Cherry Brownie

Served with clotted cream

Winter Berry Crumble

With your choice of ice cream, custard or pouring cream