



Spirit of Christmas Menu

STARTER

Fan of melon, complimented with prosecco granita (vegetarian & vegan)

Vichyssoise leek and potato soup (v)

Prawn cocktail with sherry Marie rose sauce.

Duck & orange pate, served with ciabatta crostini and homemade Cointreau chutney.

MAIN

(All served with a selection of seasonal vegetables)

Butter basted turkey

With all the traditional trimmings, turkey stock white wine gravy

Braised Blade of Beef

Horseradish creamed potato, red wine and red currant jus

Roast fillet of salmon

Crushed new potatoes, tender stem broccoli, bearnaise sauce

Wild mushroom, cheese, and spinach pithivier (v)

Roasted red pepper

packed with risotto, Mediterranean vegetables with spiced tomato provincial sauce (vv)

DESSERTS

Christmas pudding

Served with traditional brandy Sauce

Assiette of Xmas dessert

Choc Cointreau torte, Xmas cheesecake, Mille Feuille

Chocolate mousse, black cherry compote (Vegan)

Cheese board

Fruit, Christmas spiced chutney and wafers (supp £3.00)