



Festive Specials Menu

Starters

Spicy Parsnip Soup. Served with a mini loaf & butter GFO, V

Smoked salmon with prawns, horseradish cream & lime vinaigrette GF

Grilled goats cheese with cranberry dressing GF, V

Beef crostini with horseradish crème fresh & toasted French bread GFO

Mains

Crown of turkey, served with Yorkshire pudding, seasoned roast potatoes, paprika parsnips, chipolata sausages, fresh seasonal vegetables & gravy GFO

Salmon coulibiac with savoury rice & boiled egg, wrapped in puff pastry. Served with croquette potatoes & fresh seasonal vegetables

Chestnut, spinach & blue cheese en croute. Served with roasted parmentier potatoes & fresh seasonal vegetables V

Slow roasted lamb shank & fresh rosemary, served on a bed of creamy mashed potatoes. Served with fresh seasonable vegetables and mint jus GF

Desserts

Christmas Pudding with brandy sauce

Rum & black cherry roulade

Profiteroles with chocolate sauce GF

Any dessert or pudding from the main menu

1 course £14.95 per person

2 courses £19.95 per person

3 courses £23.50 per person