



Christmas fayre



1 course £12.95 2 courses £17.95 3 course £22.95

Served 1st December to 23rd December

Starters

Homemade Leek & potato soup (v)

served with warm crusty bread and butter

Beetroot, goats cheese & redcurrant (v)

Cubes of creamy goat's cheese with roasted beetroot and fresh redcurrants on a bed of mixed leaves

Duck, apple and orange salad (gf)

Warm sliced duck breast on a bed of apple and rocket salad. Drizzled with orange dressing.

Traditional prawn cocktail

Juicy prawns served on a bed of mixed leaves and topped with Marie Rose Sauce. Served with brown bread and butter

Mains

Traditional Roast Turkey

Locally sourced turkey served with apple and walnut stuffing, pigs in blankets and roast potatoes

Top side of beef

Succulent roast beef served with roast potatoes and homemade Yorkshire pudding

Monk fish melody (GF)

Loin of monkfish stuffed with sundried tomatoes & wrapped in Parma ham and oven baked.
Served with dauphinoise potatoes

Festive nut roast (V)

Served with port wine jus and new potatoes.
All served with roasted vegetable's, baby sprouts and creamy leeks.
A vegan alternative is available upon request

Sweets

Christmas pudding and brandy sauce (GF available) (v)

Profiteroles With warm chocolate sauce (v)

Homemade sticky toffee pudding Served with clotted cream (v)

3 scoops of Aunty Moos Ice cream (gf) (v)