

MENU

Starters

Roasted Butternut Squash & Chestnut Soup

Served with a soft bread roll and butter. (V, VE, GFOA)

Duck & Port Terrine.

Served with mixed leaves, home-made red onion chutney and toasted brioche croute.

Mains

Roast Turkey Dinner

Served with orange and cranberry onion stuffing, honey glazed roasted carrots and parsnip, fine beans, pigs in blanket, rosemary and garlic infused roast potatoes, red wine jus. (GFOA)

Pan Fried Salmon Fillet

Served with prawns wrapped in pancetta, honey-glazed roasted carrots and parsnips, fine beans, rosemary and garlic-infused roast potatoes and a creamy champagne sauce. (GF)

Wild Mushroom, Butternut Squash & Spinach Wellington

Served with Vegetarian pigs in blanket, honey-glazed roasted carrots and parsnip, fine beans, rosemary and garlic-infused roast potatoes, and a rich red wine sauce. (V, VE)

Dessert

Christmas Pudding

With traditional brandy sauce. (V)

Home-Made Chocolate Torte

With Chantilly cream and fresh raspberry. (V, VEOA, GF)