

## Christmas 2014

1 course £16.95\*, 2 courses £19.50 and 3 for £24.95\*\*

## Starters

Butternut squash & Sweet potato Soup with sage croutons
Classic Prawn cocktail, buttered brown bread and lemon
Duck and Orange Liver pâté, homemade Apple & Cinnamon chutney, Melba toast
Smoked Haddock & Potato tart with Chive Oil dressing
Deep fried stuffed mushroom with Stilton and Garlic, Cranberry relish (V)

## Mains

Christmas roasts all served with Yorkshire puddings mash, roasted potatoes, Cranberry, Chestnut & Sage stuffing, rich gravy and a selection of braised and roasted vegetables in honey, thyme and rosemary.

**Roast Turkey** with pigs in blankets, **Roast Sirloin of Beef** or

Roast Pork, crackling and apple sauce

Pan fried **Salmon**, potato fondant, lemon & dill sauce **Steak and Potato** pie, seasonal vegetables **Leek, Cheddar and mushroom tart** with White Wine Sauce (V) **Sides** 

Brussel Sprout Gratin with Bacon, cream and almonds £4.50 Sautéed royales potatoes with lemon and rosemary £4.50 Braised red cabbage with apple and sherry vinegar £4.00 \*\*sides are £3.00 when three courses are ordered.

## Puddings

Christmas pudding with Brandy sauce
Baileys Chocolate tart with Raspberry ripple Chantilly cream
Bread and butter pudding, with pouring cream or Vanilla Ice-cream
Sherry Trifle

(\* V=1 course £12.95)

Large bookings (over 10 people) are subject to pre-orders (menus provided at time of booking/confirmation required one week prior to reservation).