



Xmas Menu 2017

(Fri 1st Dec – Sat 24th Dec inclusive)

2 courses £20.00 3 courses £25.00

Chef's Minestrone Soup
topped with Parmesan crisps

Pressed Duck Terrine
pickled vegetables and toasted ciabatta

King Prawn and Mango Cocktail
with a lemon mayonnaise

Warm Goat's Cheese salad
with poached pear

Traditional Roast Turkey
with all the trimmings

Fillet of Salmon en Croute
with a white wine and dill cream

Lamb and Apricot Casserole
topped with potato

Chestnut, Leek and Mushroom Tart
seated on a blue cheese cream

Traditional Christmas Pudding
with a warm brandy sauce

Baileys Crème Brulee

Steamed Chocolate and Orange sponge
with chocolate sauce and Jaffa cake ice cream

A warm Raspberry Frangipan Tart
with custard

Cheese and Biscuits (£4.00 supplement)