

2016 Christmas Menu

TO START

Butternut squash soup

Trio of pâté – chicken liver and brandy, game, pork

Traditional prawn cocktail

Smoked salmon, gravadlax and beetroot terrine

Beer and cheese croquettes

All starters will be served with a bread roll, butter and salad garnish

TO FOLLOW

Traditional roast turkey with seasonal trimmings and roast potatoes

Braised beef cooked in red wine, mushroom and onion sauce

Whole baked “butterfly” sea bass with new potatoes

Slowly roasted lamb shank with mint and onion gravy and buttered mashed potatoes

Thai style vegetable burger in a bun with chips and salad (v)

Roast squash, cheese and onion tart with new potatoes (v)

All main dishes served with seasonal vegetables

TO FINISH

Christmas pudding with brandy sauce

Crème brûlée

Raspberry, prosecco and white chocolate roulade

Chocolate truffle cheesecake

Five Counties cheese and biscuit platter

Mince pies and coffee or tea included

- Two course meal - £21.50
- Three course meal - £24.50

Gluten free options are available on some of the above items – please ask.

Our Christmas menu is available when booked in advance every lunchtime and evening from 1st – 23rd December. To secure a reservation we would request a £10.00 per head non-refundable deposit. We would also request your menu choices seven days prior to your booking. Please do not hesitate to call or visit us for any further details.