



# CHRISTMAS

## Menu

### *Starters*

- Cream of Chicken, Leek and Mushroom Soup **GF**
- Roasted Vine Tomato and Bell Pepper Soup **V GF**
- Sweet and Sour King Prawns on a nest of Rice Noodles **GF**
- Terrine of Roast Aubergine, Courgette and Pimiento **V GF**
- Sweetcorn, Spinach and Sweet Potato Fritters **V GF**
- Grilled Black Pudding, Mushrooms and Tomatoes topped with poached Egg and Hollandaise **GF**
- Brie Cheese Beignet with Fruit Compote **V**
- Smoked Turkey and Cranberry Parfait **GF**

### *Main Courses*

- Traditional Roast Turkey with Sage & Onion Stuffing and Chipolata Sausage **GF**
- 8oz Rump Steak au Poivre with gourmet Chips and Salad **GF**
- Grilled Chicken Brochettes with Sweet & Sour and Pilaf Rice **GF**
- Chicken Breast Fillet spiked with Chilli Flakes, with Tarragon, White Wine and Cream Sauce **GF**
- Lamb Shank braised in Tomato, Mushroom and Red Wine Sauce **GF**
- Honey glazed Pork Medallions with caramelized Apple and Calvados Confit **GF**
- Baked Salmon en Croute with Seafood Medley Sauce
- Fresh Bass Fillets in Aromatic Butter **GF**
- Roast Butternut Squash and Wild Mushroom Risotto Cake with Sauce Piquante **V**
- Ricotta Cheese, Spinach and Tomato Cannelloni with grilled Ciabatta **V**

The above dishes are served with appropriate accompaniment. **V** Vegetarian | **GF** Gluten free

### *Desserts*

- Christmas Pudding with Brandy Sauce
- White Chocolate and Irish Cream Torte
- Yule Log Slice
- Warm Apple and Cinnamon Pudding **GF**
- Ice Cream Selection **GF**
- Crème Caramel **GF**

**2 Courses: £18.50      3 Courses: £20.50**

**Food allergens** - If in doubt, please ask a member of staff about our ingredients. Allergen information available upon request. Gluten Free Menu available. Go to [food.gov.uk/ratings](http://food.gov.uk/ratings) to find out the food hygiene rating of our business or ask us for our food hygiene rating when you order.

**Service Charge** - N.B. A discretionary 10% will be added for lunch & evening parties of five or over.