



Christmas Menu

2019

STARTERS

- Roast Butternut Squash Soup V
- Cream of Leek and Potato Soup V
- Creamed Chestnut Mushrooms, Spinach and Stilton Parcel V
- Sweet Potato Rosti topped with Honey Roast Ham, poached Egg and Hollandaise
- Smoked Salmon and Prawn Salad
- Duck and Orange Pâté with toasted Brioche and Red Onion Marmalade

MAIN COURSES

- Traditional Roast Turkey with Sage & Onion Stuffing and Chipolata Sausage
- Roast Leg of Welsh Lamb
- 8oz Rump Steak au Poivre
- Grilled Salmon Fillet with Hollandaise Sauce
- Tuna Florentine – Tuna Steak topped with Spinach and grilled Cheese
- Chicken Breast Fillet pot-roasted in Tomato, Mushroom and Red Wine Sauce
- Baked Vegetable Wellington with Cheese Sauce V
- Nut Roast Slices with Onion Gravy V

All meals are served with appropriate accompaniment and Bread & Butter.

V Vegetarian

DESSERTS

- Christmas Pudding with Brandy Sauce
- White Chocolate and Strawberry Cheesecake
- Tiramisu
- Selection of Ice Cream
- Selection of Cheeses and Crackers

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 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.