Festive Menu

To Start

Pressed Ham Hock Terrine
Spiced pear chutney, toasted brioche.

Classic Prawn Cocktail
Marie Rose sauce, sourdough bread.

Roasted Butternut Squash Soup
Croutons, crème fraiche (ve & NGCI available).

The Main Event

Roast Breast of Turkey
Pigs in blanket, stuffing, roast potatoes, maple roasted seasonal vegetables, bread sauce & pan gravy.

Fillet Of Salmon
Leek cream sauce, roast potatoes, seasonal veg.

Roasted Vegetable Wellington
Drizzled with olive oil & crispy sage (ve).

To Finish

Traditional Christmas Pudding
served with lashings of brandy sauce. (v)

Chocolate Truffle Torte
Blackcurrant curd, Chantilly cream, blackberries. (v)

Baileys Brulee
Raspberries, Shortbread biscuit. (v)

Tea, coffee & mince pies