Christmas MENU

STARTERS

Tomato and roast garlic soup served with crusty bread.

Smashed avocado topped with smoked salmon and prawns in a chill cream cheese.

Breaded brie with redcurrant jelly served with oatcakes.

Duck and orange pate served with oatcakes.

MAINS

Traditional roast turkey dinner
Roast potatoes, roast parsnips, brussel sprouts pork stuffing, pigs in blankets and gravy.

Honey and garlic baked salmon served with seasonal vegetables and baby potatoes.

Beef and Claret casserole served with creamy mash potato and seasonal vegetables.

Chestnut mushroom nut roast topped with peppercorn sauce served with baby potatoes and salad.

PUDDINGS

Christmas pudding served with cream

Apple and cinnamon crumble

Cheeseboard

£30 x3 COURSE

£24.50 x2 COURSE