

STARTERS

Chicken Liver, Brandy & Port Pate
with Bramley apple and real ale chutney, served with crusty bread
Pork Belly & Duck Terrine
with salad and melba toast
Tomato & Red Pepper Soup
with crusty roll (GF)(V)
Black & Red Velvet Prawns
with sweet chilli dip

MAINS

Turkey Saddle with Yorkshire Pudding & Pigs in blankets with parsnips, brussels sprouts, carrots, roast potatoes and gravy

Red Mullet & Crushed Potatoes
with wilted spinach and Caesar dressing
8oZ Sirloin Steak
with chips, peas, mushroom and grilled tomato
Cranberry & Red Onion Tagine
with cauliflower rice (V)

DESSERTS

Selection of Ice Creams or Sorbets (GF)

Traditional Christmas Pudding & Brandy Sauce

Mademoiselle Yule Log & Berry Compote

Chantilly Brioche Panettone Pudding & Ice Cream

Followed by tea or coffee served with mince pies (GF)

2 Course £22.95

3 Course £25.95