Christmas MENU

Starters

Potato & Leek Soup served with a crusty roll (2 4 6 7)

Braised Beef Bon-Bon pomme puree, beef stock syrup, crispy onion (4 6 7 14)

Prawn Cocktail
prawns, iceberg, avocado, Marie Rose sauce, cucumber,
tomato & toasted wheaten
(2 4 6 7 13 14)

Main Dishes

Traditional Turkey & Ham served with all the trimmings (2 6 7 14)

48 hours Braised Beef

bacon and cabbage potato cake, celeriac puree, roast shallot, marrow crumb, and a rich merlot jus

(4 7 13 14)

Fish Moilee

lightly spiced curry with coconut milk, pilau rice and a poppadom (2 5 9 14)

Christmas Nut Roast

mash potato, roasties, vegetables, gravy (2 6 7 10 11 12 13 14)

Desserts

Jam and Coconut Sponge custard and toasted coconut (2 4 6 7)

Winter Berry Meringue sorbet and fresh cream (4 14)

Traditional Christmas Pudding brandy custard and fresh cream (2 4 6 7 14)

Tiramisu (2 4 6 7 13 14)

Dinner
From 4pm
1 course £25
2 courses £32.50
3 Courses £40



