

And Course
Roast beef, turkey or nut roast (V), garlic & thyme roast potatoes, homemade stuffing, pigs in blankets, seasonal vegetables, homemade yorkshire pudding and rich gravy (GFA) Salmon en croute, fine beans, new potatoes & a pesto cream sauce Spicy beef curry, fluffy white rice, homemade onion bhaji, poppadom or naan & mango chutney dip Seafood linguine [smoked salmon, king prawns, scallop & spinach] Creamy spinach & mushroom penne pasta

3rd Course

Christmas pudding served with whipped brandy cream (gfa) Chocolate brownie served with ice cream or double cream Strawberry & cream cheesecake served with ice cream or double cream Lemon posset, shortbread and raspberry coulis Mango or Lemon Sorbet (VE)

Cheeseboard to share- blue cheese, brie, cheddar, grapes, celery & chutney Why not add a bottle of port or dessert wine to share to make it extra special Please ask a member of staff for options

Tea, coffee, mince pies & petit fours to finish

Pre-orders are required. £10 deposit per person is required, and will be deducted from the final bill. Deposits non-refundable after the 1st December. Non-redeemable for guests cancelled within 72 hours prior to booking.

£75 Per Person £35 Per child