



# Festive Season Three Course Menu

## Starters

**Spicy tomato and lentil soup**  
*served with a crusty bread roll*

**Traditional prawn cocktail**  
*with lettuce and marie rose sauce*

**Chicken liver paté**  
*served with crusty bread and an ale & onion chutney*

**Breaded brie**  
*served on a bed of lettuce and a cranberry sauce*

## Mains

**Roast turkey breast with all the trimmings**  
*Pigs in blankets, seasonal vegetables, roast potatoes, stuffing, red wine gravy*

**Lemon and garlic herb baked salmon supreme**  
*Seasonal vegetables, new potatoes, and parsley sauce*

**Beef rump (cooked medium)**  
*Seasonal vegetables, roast potatoes, yorkshire pudding, red wine jus and horseradish*

**Vegetable pie**  
*Seasonal vegetables, roast potatoes and gravy*

## Desserts

**Traditional Christmas pudding** brandy sauce and red currant

**Sticky toffee pudding** served with vanilla custard

**Chocolate cake** served with fresh cream

**Vegan carrot cake** with vegan vanilla ice cream

## Tea / Coffee and Mince Pies

£29.95 Per person | children under 12 £15 dinner (6-9pm) - 2 courses: £25 per person  
£24.95 Per person | children under 12 £12 lunch (12-3pm) - 2 courses: £20 per person

Available from 24<sup>th</sup> november - 23<sup>rd</sup> december 2023

**Pre order only - Minimum number 10**

