

## *To Start*

APPLE & CELERIAC SOUP SERVED WITH HOMEMADE BREAD & SALTED BUTTER

PRESSED HAM HOCK, SPRING ONION & CHORIZO TARTINE

CANDIED BEETROOT, RED APPLE & WATERCRESS SALAD SERVED WITH A LIGHT VINAIGRETTE DRESSING

SMOKED MACKEREL WITH ROASTED PEAR ON WATERCRESS



## *Mains*

TRADITIONAL ROAST TURKEY SERVED WITH ROAST & MASHED POTATOES, PIGS 'N' BLANKETS,  
SEASONAL VEGETABLES, STUFFING & A ROSEMARY JUS

NUT ROAST EN CROUTE SERVED WITH SEASONAL VEGETABLES AND A RED PEPPER SAUCE

GRILLED SEABASS WITH SAUTÉED POTATOES, SPINACH AND DILL CAPER BUTTER

PORK LOIN SERVED ON A BED OF PANFRIED CABBAGE & BACON, WITH A CIDER CREAM SAUCE



## *Desserts*

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

DARK CHOCOLATE TORTE WITH BLACK CHERRY COMPOTE & CLOTTED CREAM

PEAR & CINNAMON TRIFLE

CHEESEBOARD WITH A SELECTION OF BISCUITS

FOLLOWED BY TEA OR COFFEE & MINCE PIES

LUNCH £15 PP DINNER £19 PP

FESTIVE FAIR TO BE BOOKED AT LEAST ONE DAY IN ADVANCE TO ALLOW OUR CHEFS TO PREPARE FULLY

### **FOOD ALLERGIES AND INTOLERANCES**

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN ORDERING. THANK YOU.