



Christmas Menu 23

(Available from 30th Nov to 23rd Dec)

- * Roasted Tomato Bruschetta with Basil Drizzle ✓
- * Melon with Fruit Coulis and Edible Flowers ✓
- * Carrot and Coriander Soup, Crusty Bread ✓
- * Posh Prawn Cocktail with Brandy Marie Rose Sauce

- * Free Range Turkey, Parma Ham served with Chef's Speciality Stuffing and Pigs in Blankets with Sage & Thyme Gravy
 - * Belly Pork with Pomme Puree, Parsnip Crisps and a Light Pork Jus
 - * Pan Fried Sea Bass with Cannellini Beans and Sorrel Sauce
 - * Baked Flat Mushrooms stuffed with Cranberry Pickle and Brie ✓
- All served with Potatoes and a Selection of Seasonal Vegetables

- * Bailey's Crème Brulee served with Amaretti Biscuits
- Homemade Traditional Christmas Pudding with Brandy Sauce
- Homemade Chocolate & Cointreau Cheesecake with Ice Cream
 - * Yorkshire Cheeseboard (£5.95 supplement)

- * Available Gluten Free, Please State When Ordering

Two Courses £23.95 or Three Courses 28.95

Menu is available during both lunchtime and evening service for parties of 6 or more. Pre-orders required and £10 deposit per person



Christmas Menu 23

(Children up to 12 years)

- * Roasted Tomato Bruschetta with Basil Drizzle ✓
- * Melon with Fruit Coulis ✓
- * Carrot and Coriander Soup ✓
- * Posh Prawn Cocktail

- * Turkey Burger, Pretzel Bun with trimmings
- * Free Range Turkey served with Chef's Speciality Stuffing and Pigs in Blankets served with Roasted Potatoes and a Selection of Seasonal Vegetables
- * Lightly Battered Fish Goujons & Chips, served with Beans or Peas
- * Penne pasta served with a fresh Tomato, Garlic and Basil sauce ✓

Homemade Traditional Christmas Pudding served with Custard

- * Eton Mess with Fresh Strawberries and Cream
- * Homemade Treacle Sponge Pudding with Cream or Ice Cream Trio of Ice Cream (Vanilla, Chocolate and Strawberry)

* Available Gluten Free, Please State When Ordering

Two Courses £16.95 or Three Courses £20.95