



Christmas Menu 2019

Friday 29th November – Tuesday 24th December
(Excluding Sundays when Roast Turkey will be served as an option)

TEL : 01530 834639

*Menu & All Food Subject to Availability & change, Please Ask for Dietary Requirements.

To Start

Seasonal soup of the day, with warm bread roll (V, GFO, DF)- **£4.75**

Honey roast sliced duck breast, orange, cashew nuts and hoisin dressing (DF) - **£6.50**

Smoked mackerel, smoked salmon and saffron potato terrine, tomato concassé, dill crème fraiche (GF) - **£6.50**

Mushroom and chestnut pate with tarragon and cranberry Jam, Mini Loaf - **£6.00** (Ve, GFO)

Main Event

Turkey roulade, cranberry and chestnut stuffing, dauphinoise, pigs in blankets, seasonal vegetables, turkey Jus - **£18.50**

Halibut steak topped with welsh rarebit, Champagne sauce, roast new potato and green beans - **£18.00**

Braised venison and mushroom, with cheddar cheese cobbler, chips and seasonal vegetables - **£15.50**

Roast aubergine with date, cranberry and walnut crust, vegetables and roast new potatoes, with tarragon sauce - **£13.00** (Ve, GF)
(add blue cheese, **50p Suppl.**)

Desserts - £6.00

Xmas pudding, with brandy sauce, rum and raisin ice cream

Mulled wine, sherry and pear trifle

Gingerbread sticky toffee pudding with vanilla ice cream (VeO, GF)