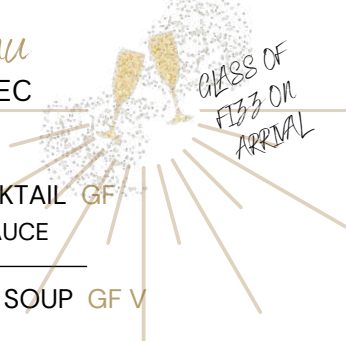


2 course £29  
3 course £35

# Christmas Menu

28TH NOV- 30TH DEC



## APPITIZERS

ATLANTIC KING PRAWN COCKTAIL GF  
TABASCO MARIE-ROSE SAUCE

BUTTERNUT SQUASH & GINGER SOUP GF V

BREADED STUFFED MUSHROOMS V  
STUFFED WITH CREAM CHEESE & GARLIC DIP

BRUSCHETTA POMODORO VG  
TOPPED WITH FRESH TOMATOES & BASIL

## ENTREES

~ TEMPTING TURKEY ~ GF

MASH POTATOES, BRUSSEL SPROUTS & PANCETTA  
TOPPED WITH ALL THE TRIMMINGS & DRIZZLED WITH TURKEY GRAVY

~ GRILLED SALMON ~ GF

FRESH SPINACH, SMASHED POTATOES  
WITH CREAMY ASPARAGUS & PRAWN SAUCE

~ BEEF ROULADE ~ GF

BEEF SIRLOIN STUFFED WITH PORCINI MUSHROOMS, PARSLEY & PARMESAN  
MASH POTATOES & WINTER VEGETABLES

~ BUTTERNUT WELLINGTON ~ VG V

BUTTERNUT SQUASH, LENTILS & ALMONDS ENCASED IN A GOLDEN PUFF  
PASTRY  
NEW POTATOES & WINTER VEGETABLES

## DESSERTS

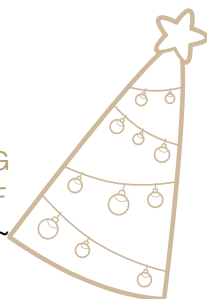
~ APPLE & CINNAMON PIE ~

~ CHOCOLATE ORANGE TART ~ GF VG

~ LEMON PAVLOVA CHEESECAKE ~ GF

~ CHRISTMAS PUDDING & BRANDY SAUCE ~

EXCLUDING CHRISTMAS DAY



SERVICE CHARGE ON TABLE 6 & OVER 10% ON 15 & OVER 15% ~ £10 DEPOSIT PP ON BOOKING