

# CHRISTMAS MENU

2 courses £16.95, children £12.95, 3 courses £19.95, children £15.95

## STARTERS

SPICED ROASTED PARSNIP SOUP (GFA)(VGA)

With sourdough bread

KING PRAWN & AVOCADO COCKTAIL (GFA)

King prawns in Marie Rose sauce, diced avocado, shredded lettuce, a celery stick, served with tomato & oregano bloomer

CHICKEN LIVER & COGNAC PÂTÉ (GFA)

Caramelised red onion chutney, mixed leaf lettuce and ciabatta crostini with balsamic glaze

## MAINS

ENGLISH ROSE ROAST TURKEY (GFA)

Red tractor turkey from Hubbard's Farm, served with traditional accompaniments of roast potatoes, pigs in blankets, seasonal vegetables and served with gravy

FILLET OF SALMON (GFA)

With new potatoes and green beans, finished with a herby hollandaise sauce

FESTIVE WELLINGTON SLICE (VG)

Puff pastry Wellington slice filled with butternut squash, chickpeas, sweet potato, carrots and walnuts with a redcurrant chutney. Served with roast potatoes, seasonal vegetables and gravy

## DESSERTS

CHRISTMAS PUDDING (GFA)(V)

With brandy sauce or vanilla bean ice cream

CARAMELISED BISCUIT CHEESECAKE (VGA)

With a drizzle of chocolate sauce

BELGIAN CHOCOLATE & BLACK CHERRY MOUNTAIN

Indulgent mousse with black cherries and Kirsch, topped with a silky white chocolate truffle snow cap accompanied by white chocolate and raspberry ice cream with raspberry coulis

(GFA) GLUTEN FREE AVAILABLE (V) VEGETARIAN  
(VG) VEGAN (VGA) VEGAN AVAILABLE