



# Festive Menu

**Roasted Parsnip and Celeriac Soup**  
*topped with croutons*

**Glazed Goats Cheese Salad**  
*rocket, chicory and bacon with a beetroot coulis*

**Smooth Chicken and Duck Liver Pate**  
*cranberry and apricot chutney, sea salt and olive oil croute*

**Smoked Salmon, Prawn and Cream Cheese Roulade**  
*lemon and herb mayonnaise with buttered brown bread*

**Traditional Roast Turkey**  
*with cranberry and sage stuffing,  
pig in blanket, roasted potatoes and a rich gravy*

**Braised Beef Steak**  
*in a red wine, shallot, tarragon and chestnut mushroom jus  
with roasted new potatoes*

**Herb Crusted Salmon Supreme**  
*buttered new potatoes and a caper butter sauce*

**Chicken Breast wrapped in Parma Ham**  
*roasted potatoes and a creamed green peppercorn sauce*

**Brie, Cranberry and Sage Puff Pastry Parcel**  
*with roasted potatoes and a roast vegetable gravy  
all served with seasonal vegetables*

**Traditional Christmas Pudding**  
*served with brandy sauce*

**Chocolate, Salted Caramel and Orange Tart**  
*with vanilla chantilly and an orange crisp*

**Lemon and Lime Cheesecake**  
*mulled berry compote*

**Selection of Cheese and Biscuits**  
*with grapes, celery and chutney*

Tea or Coffee

**3-Course Lunch £28.00**

**3-Course Dinner £35.00**

**Party Night £40.00**

**3 Course Boxing Day Lunch £40.00**