



Christmas MENU

STARTERS

STUFFED YORKIES, TWO YORKSHIRE PUDDINGS FILLED WITH SEASONED PULLED TURKEY, TOPPED WITH CRANBERRY SAUCE, GRAVY AND CRISPY ONIONS

CRISPY FESTIVE PRAWNS, JUICY TEMPURA PRAWNS, SERVED WITH SWEET CHILLI SAUCE, MIXED LEAVES AND LEMON

DUCK LIVER AND PORK PATE, LACED WITH A FINE FRENCH ORANGE AND COGNAC LIQUEUR, TOPPED WITH ORANGES IN JELLY, SERVE WITH DRESSED LEAVES, RED ONION CHUTNEY AND TOAST

HOMEMADE TOMATO SOUP, SERVED WITH CRUSTY BREAD AND BUTTER (VEGAN/GFO)

MAIN DISHES

TRADITIONAL ROAST TURKEY, SERVED WITH ROAST POTATOES, STUFFING, PIG IN BLANKET, SEASONAL VEGETABLES, YORKSHIRE PUDDING AND GRAVY

MEDITERRANEAN VEGETABLE TART, SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES AND GRAVY (VEGAN)

SALMON EN CROUTE, SALMON IN A BARBER CHEESE SAUCE WRAPPED IN PUFF PASTRY, SERVED WITH NEW POTATOES AND SEASONAL VEGETABLES

BEEF BOURGUIGNON, A CLASSIC COMFORTING FRENCH STEW FEATURING TENDER BRAISED BEEF, SMOKED BACON, SHALLOTS AND MUSHROOMS, SLOW COOKED IN A RICH, SAVOURY RED WINE GRAVY, SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES (GF)

DESSERTS

PISTACHIO, WHITE CHOCOLATE AND RASPBERRY ROULADE, MERINGUE ROULADE FILLED WITH PISTACHIO CREAM, RASPBERRY SAUCE, WHITE CHOCOLATE AND TOPPED WITH CHOPPED PISTACHIO (GF) SERVED WITH CREAM OR ICE CREAM

TRILLIONAIRE TART, A CRUMBLY VEGAN CHOCOLATE PASTRY CASE FILLED WITH A LAYER OF RICH VEGAN TOFFEE SAUCE AND TOPPED WITH AN INDULGENT VEGAN CHOCOLATE STYLE GANACHE (VE/GF) SERVED WITH VEGAN VANILLA ICE CREAM

CLASSIC CHRISTMAS PUDDING, SERVED WITH CUSTARD OR BRANDY SAUCE

AFTER DINNER MINT AND DARK CHOCOLATE TORTE, A CRUNCHY BISCUIT BASE FILLED WITH A WHITE CHOCOLATE AND MINT MOUSSE, TOPPED WITH DARK MINT CHOCOLATE SERVED WITH CREAM OR ICE CREAM

2 COURSES £28.95

3 COURSES £31.95

