



# *Festive Menu 2023*



*Available throughout December*

*Adult: 3 courses £39.95pp*

*Children: 2 courses £12.95pp*

*(Booking and Pre-Orders Essential)*

## Starters

*Leek and Potato Soup topped with Crispy Leeks and served with a Bread Roll (V)*

*Brie and Cranberry Risssole with Dressed Salad and a Fig Glaze*

*Crayfish Cocktail served with Dressed Salad and a Bread Roll*

*Gouda and Bacon Doughnuts with a Bacon Jam*

## Mains

*Roasted Turkey Crown*

*Silverside of Beef, Braised in Fresh Herbs and Red Wine*

*Herb Crusted Salmon with a Lemon Butter Sauce*

*Cranberry Nut Roast (V)*

*Served with roasted parsnips glazed in honey and thyme, swede puree, sprouts, garden peas, cabbage, mashed potato, roast potatoes, Yorkshire pudding, pigs in blankets, stuffing, cauliflower cheese and homemade gravy.*

## Desserts

*Salted Caramel Profiteroles*

*Traditional Christmas Pudding with Brandy Sauce*

*Apple and Mincemeat Crumble served with Custard*

*After Eight Cheesecake served with Cream*

## To Finish

*Tea / Coffee and Mince Pie*

Some dishes can be adapted to suit dietary requirements