Two Course £28.95
Three Course £32.95





Garden Pea & Chorizo Soup

With Garlic Croutons & Saffron Rouille

Luxury Prawn Cocktail

Served With Brown Bread & Butter

Breaded Halloumi

Roasted Bell Peppers, Tzatziki & Dill Oil

Chicken Liver & Port Pate

Served With Toasted Brioche & Ale Chutney



Roast Turkey

Sage & Onion Stuffing, Pig In Blanket, Roasted Potatoes & Turkey Jus (Vegan Roast Available)

Confit Duck Leg

Roasted Garlic & Parsley Mash, Buttered Kale & Red Wine Bourguignon Sauce With Chesnuts

Oven Baked Hake Fillet

Placed On Fine Beans, Onion Confit, Parisienne Potatoes & A Tomato, Black Olive & Caper Butter Sauce

Goats Cheese Red Onion & Beetroot Tart

Served With Roasted Potato Bites & Creamed Cabbage



Sticky Toffee Style Christmas Pudding

With Brandy Custard

A Mulled Wine Poached Pear

Accompanied By Shortbread Biscuit & Vanilla Cream

Dark Chocolate Brownie & Orange Brûlée

**Cheese Assortment** 

Served With Rich Fruit Cake

Mini Christmas Cake Bites

