

# Christmas Day Menu

Preorder required 3 weeks + in advance £17 non refundable deposit at time of reservation  
Balance due 2 weeks prior to reservation.

3 COURSES £42.99 2 COURSES. £39.99

## STARTERS

### Traditional Prawn Cocktail

Fresh atlantic prawns on a bed of iceberg lettuce smothered in marie rose sauce topped with a lemon wedge. Served with granary bread & butter.

### Festive Figs

Served with feta on a bed of rocket leaves then garnished with walnuts & orange.

### Pan Fried Scallops

Seasoned with lime & coriander.

### Roasted Vegetable & Stilton Soup

Served with granary bread.

### Course Pâté

Pork Pâté, Served with Melba Toast

## MAIN COURSE

### Traditional Roast Turkey

Served with pigs in blankets, chestnut stuffing, brussels sprouts, honey glazed parsnips, spiced carrots, roast & mashed potatoes, yorkshire pudding, rich gravy & cranberry sauce.

### Baked Salmon

With A cranberry, parsley & nut crust. Served on a bed of wilted spinach, dauphinoise potatoes & fine green beans.

### Honey Glazed Gammon

Served with braised chestnuts, apples, brussels sprouts, carrots, glazed parsnips, mashed & roast potatoes.

### Cranberry & Chestnut Roast

Served with brussels sprouts, honey glazed parsnips, carrots, roast & mashed potatoes, yorkshire pudding, rich gravy, cranberry sauce.

## DESSERTS

### Christmas Pudding

Served with brandy sauce.

### Mince Pies

Served with spiced rum custard

### Festive Cheesecake

