

A festive menu card with a purple border and pine branches. The title 'FESTIVE MENU' is written in a purple, outlined, serif font, arched across the top. Below it, the sections 'STARTERS', 'MAINS', and 'DESSERTS' are also in purple. The menu items are in black, with descriptions in italics. At the bottom, two set menu options are listed with prices in purple.

FESTIVE MENU

STARTERS

LEEK & POTATO SOUP

Served with a bread roll

PRAWN COCKTAIL

Served on a bed of lettuce, tomato & cucumber topped with a prawn marie sauce & a lemon wedge

BREADED BRIE (V)

Served with a mix salad, cranberry sauce

FRICASSEE OF MUSHROOM (V)

Sautee mushroom set in garlic & tarragon flavoured with a cream sauce on ciabatta bread

MAINS

TRADITIONAL CARVERY

With a choice of turkey, beef, pork & all the trimmings

ROAST CHICKEN BREAST

Served on vegetables, with thymes, red port jus

BAKED LOIN COD

Bedded on mash potatoes presented with a white wine cream & leek sauce

ROOT VEGETABLE TARTE TATIN (V)

Upside down honey roast vegetable tarte, served with beetroot & garnish salad

DESSERTS

CHRISTMAS PUDDING

Served with a brandy sauce

CHOCOLATE FUDGE CAKE

Served with chantilly cream

LEMON TART

Served with chantilly cream

SET MENU

£18.⁹⁵

per person

CARVERY SET MENU

£14.⁹⁵

per person