FESTIVE MENU

2 Courses for £14.95

To Start:

Carrot & Coriander Soup

Festive soup of seasonal vegetables flavoured with herbs and garnished with croutons & herbs, served with warm breads rolls and butter

Grilled Goats' Cheese

Served on a roast pear & walnut salad

Garlic Button Mushrooms

Spiced in a garlic & herbs cream sauce, topped with croutons

Passata Tortilla

seasonal stir fry vegetables wrapped in a flour tortilla and coated in passata sauce

Ballotine of Chicken Panne

Stuffed with a wild mushroom and brie drizzled with red wine bacon and onion with rosemary sauce

Traditional Christmas Carvery

why not go large for only £1.50 extra! for extra meat, stuffing balls and Yorkshire Puddings

To Follow:

All main course served with roast potatoes, glazed carrots, and brussels sprouts

Roasted Salmon

dusted with sesame seeds served on a bed of spinach, with a chive cream sauce

To Finish:

Strawberry Cheesecake

with raspberry sauce and cream chantilly

Traditional Christmas Pudding

warm succulent christmas pudding served with brandy sauce & winter berries

Chocolate Fondant

An authentic rich Italian dark Chocolate Fondant with a gooey soft centre, served with classic vanilla ice cream.

Vegetarian Vegan Gluten Free Please inform staff of any other dietary requirements