



FESTIVE MENU



STARTERS

Leek and Potato Soup (v) (gf)
With snipped chives

Pork and Pistachio Terrine
With ciabatta toast and apricot chutney

Rilette of Salmon (gf)
On shaved fennel and citrus salad

Garlic Mushrooms (v)
In a creamy sauce with a breadcrumb and parmesan crust

Potato Skins (v)
With a creamy garlic dip



MAINS

Roasted Breast of Turkey
Sage and onion stuffing, sausage wrapped in bacon and roast gravy

Slow-cooked Beef Tenderloin
Red onion confit, port and red wine sauce

Chicken Rosemary (gf)
In a creamy rosemary and mushroom sauce

Red Cabbage and Apple Roulade (v) (gf)
With brie and red onion marmalade

All of the above are served with seasonal vegetables and potatoes

Any Pasta
£1.50 supplement on Prawn Linguini and Tuna Meatballs

Any Pizza
£1.50 supplement on Diavolo and Seafood Pizza



DESSERTS

Christmas Pudding (v)
With brandy sauce

Chocolate and Hazelnut Cheesecake (v)
With honeycomb biscuit

Fruits of the Forest Mousse
With a raspberry coulis

Classic Tiramisu (v)
Layers of mascarpone and sponge, flavoured with espresso and chocolate

