

-Starters-

Melon & prosciutto ham

Chicken Liver & Gin Parfait
served with oat cakes & gherkins

Roasted Vine Tomato & Garlic Soup
served with a warm bread roll

Prawn Cocktail
served with horseradish cream & avocado

To check availability & book please call
01758 720 966 opt. 3



4 Courses £17.50

-Mains-



Roast Turkey

with pigs in blankets, stuffing, bread sauce & gravy

Roast sirloin of Beef

with Yorkshire puddings & gravy

Roast Pork Loin

with apple & fig stuffing

Welsh Salt Marsh Lamb Cutlets

with rosemary & mint jus

Sea Bass en Papillote

fillet of sea bass cooked in a parcel with ginger, garlic, chillies, lemon grass & fennel, with baby potatoes and rice

Brie, Mushroom, Cranberry & Hazelnut Wellington

with vegetarian gravy & vegetables

All the above served with chunky roast potatoes, honeyed carrots & parsnips, spiced red cabbage & brussel sprouts

-Desserts-

Christmas Pudding

topped with a brandy sauce

Coffee Semifreddo

a frozen dessert containing coffee, cream, brandy, honeycomb & raw eggs

Chocolate & Clementine Log

a fudgy, fruity chocolate Christmas log

Finished off with a Coffee & a Mince Pie