

## 3 COURSE ONLY £23.95

Must be pre-ordered 72 hours in advance

## **STARTERS**

Winter Broth – Vegetable broth with red lentils and petit pain.

Prawn Cocktail — Atlantic cold-water prawns tossed in marie rose sauce, served on iceberg lettuce with brown bread.

Chicken Liver Pâté – With melba toast and onion chutney

Festive Sausage Roll – Sausage meat and pancetta with cranberries, baked in puff pastry with a wholegrain mustard sauce.

## **MAIN COURSE**

Turkey Ballotine\* — Turkey breast stuffed with sausage meat in a bacon lattice. Served with mashed potatoes, honey roasted carrots & parsnips, red cabbage, pancetta sprouts, pigs in blankets, roast potatoes, and homemade Yorkshire pudding & gravy.

Slow-Roasted Beef\* – Served with mashed potatoes, honey roasted carrots & parsnips, red cabbage, pancetta sprouts, pigs in blankets, roast potatoes, and homemade Yorkshire pudding & gravy.

Pan Roasted Halibut\* – Beetroot purée, potato rösti, honey roasted carrots & parsnips, pancetta sprouts, topped with a chive and butter sauce.

Beetroot & Apple Wellington – Half roasted shallots, mashed potatoes, sprouts, and cider gravy.

Plain options are available for items marked with \* (Stuffing is included on plain dinners)

## **DESSERTS**

Traditional Christmas Pudding - Served with brandy sauce

Baileys Cheesecake - Served with cream

Warm Chocolate Fudge Brownie – Served with vanilla ice cream

Citron Tart (GF) - Served with cream.

Cheeseboard (£6.95 extra) – Three cheeses, grapes, crackers & chutney

Have a Very Merry Christmas

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Please inform a member of staff if you have any allergies or intolerances before placing your order.