



FESTIVE MENU

STARTERS

WINTER VEGETABLE SOUP

SMOOTH FARMHOUSE PATE
Served with cranberry chutney, brioche and rocket salad

PRAWN AND AVOCADO COCKTAIL

Served with buttered brown bloomer

MAINS

ROAST TURKEY

Served with stuffing, pigs in blankets, roast potatoes, buttered greens, carrots and parsnips

SLOW COOKED TOPSIDE OF BEEF

Served with smoked bacon and mushroom sauce, roast potatoes, buttered greens, carrots and parsnips

ROAST SALMON SUPREME

Served with crushed new potatoes, creamed leeks, buttered greens and carrots

VEG NUT ROAST

Served with roast potatoes and seasonal veg

DESSERTS

FESTIVE STICKY TOFFEE PUDDING

Served with brandy custard

FRESH FRUIT SALAD

Served with ice cream

FRUITS OF FOREST CHEESECAKE

Served with spiced winter berries

AFTERS

TEA AND COFFEE

Served with a mince pie

2 COURSES £20 | 3 COURSES £25