

# CHRISTMAS MENU

During the busy Christmas Season the restaurant operates a table turn-around policy in which case we would invite you to retire upstairs to the comfort of the Living Room



Homemade Vegetable Soup, Crusty Roll (vegetarian)

Duo of Melon, Mixed Berry Compote (vegetarian / coeliac)

Prawn Cocktail, Wheaten Bread

Crispy Fried Brie, Wild Cranberry Chutney

Breaded Mushrooms, Garlic Aioli (vegetarian)

Tempura Chicken Goujons, Sweet Chilli



Traditional Roast Stuffed Turkey & Ham, Chipolatas, Rich Gravy

Supreme of Salmon, Herb Cream (coeliac)

Pan-fried Chicken, Pepper Sauce or Creamy Leek & Ham Sauce, Shoestring Onions

Vegetable & Noodle Spring Roll, Chilli & Lime Crème Fraiche (vegetarian / nuts)

Served With Glazed Carrots, Brussels Sprouts Roast & Creamed Potatoes



Christmas Pudding, Brandy Sauce

Apple & Cinnamon Crème Brulee

Baileys Cheesecake

Fresh Fruit Pavlova (coelic)

**LUNCH £35.00** Per Person

**DINNER £45.00** Per Person

One Bill will be issued per party



Per Person

Per Person