

STARTERS

Spiced sweet potato soup, croutons & granary bread [v] Bloody Mary prawn cocktail with crusty bread Baked flat mushroom & goats cheese with red onion chutney [v] Stilton & Guinness pate with melba toast & apple chutney [v] Mistoliva olives & hummus with dipping oils & granary bread [v]



MAIN COURSES

Turkey crown, pigs in blankets, cranberry stuffing, rosemary roast potatoes Braised blade of beef with horseradish mash Slow cooked pork belly with wild mushroom cream & crushed potatoes Roasted butternut squash with vegetable & lentil Ragu & parsnip chips [v] Fillet of hake with pesto & parmesan crumb on chorizo croquette



DESSERTS

Traditional Christmas pudding with brandy sauce Strawberry & vanilla crème brulee with a shortbread biscuit [v] Lemon & lime cheesecake with vanilla ice cream [v] Christmas crumble with custard Chocolate brownie with chocolate sauce [v]



TWO COURSES £25 THREE COURSES £30