

STARTERS

Parsnip & apple soup with granary bread
Sautéed garlic field mushrooms, granary toast & rocket
Melted brie pot with red onion chutney & dipping bread
Black pudding & smoked bacon stack with peppercorn sauce
Classic prawn cocktail with Marie rose sauce & crusty bread

MAIN COURSES

Roast turkey crown, sausage stuffing & pigs in blankets
Topside of roast beef with Yorkshire pudding
Chicken supreme with wild mushroom sauce
Roasted seabass fillet with Prosecco cream sauce
Roasted vegetable wellington (v)

All served with thyme roasted potatoes, fresh market vegetables & buttered sprouts

DESSERTS

Traditional Christmas pudding with brandy cream
Chocolate brownie with honeycomb ice cream
Baileys cheesecake with pouring cream
Apple & berry lattice pie with custard
Cointreau crème brulee & shortbread biscuits

TWO COURSES £28 THREE COURSES £32

Available from 1st November 2023 to 24th December 2023