ristmas Party

Available from Friday 14th November to Wednesday 24th December

STARTERS

Roasted root vegetable soup with herb croutons and crusty bread
Black pudding & smoked bacon stack with a grilled beef tomato and peppercorn sauce
Smoked salmon gravadlax with warm bread and a citrus vinaigrette
Chefs ham hock & wholegrain mustard terrine with piccalilli & granary bread
Tossed Greek salad with feta cheese, olives and cherry tomatoes

MAIN COURSES

Roast turkey crown with roast potatoes, sausage stuffing and pigs in blankets
Roast topside of beef with roast potatoes, Yorkshire pudding and beef dripping gravy
Slow braised lamb shank, champ mashed potato with a red wine and rosemary gravy
Pan roasted fillet of hake, buttered new potatoes and a bacon, garlic & dill cream sauce
Wild mushroom & truffle risotto, tossed with garlic, spinach and finished with cream
served with focaccia bread

All main courses are served with a selection of seasonal market vegetables & sauteed brussel sprouts

DESSERTS

Traditional Christmas pudding with brandy cream

Chocolate fudge cake with chocolate sauce and salted caramel ice cream

Baileys cheesecake with pouring cream

Sticky toffee pudding with a creamy custard & toffee sauce

Lemon meringue roulade with vanilla ice cream and a berry compote

TWO COURSES £29
THREE COURSES £34