

£21.95 - 3 Courses  
£18.95 - 2 Courses

## STARTERS

### Chicken & Liver Pate

Chicken and liver pate with a caramelised red onion chutney served with sourdough toast.

### Home Made Winter Warming Vegetable Soup

A firm favourite, homemade vegetable soup served with a warm crusty roll & butter.

### Camembert Croquettes

Camembert croquettes with a cranberry & sweet chilli dip served on a salad garnish.

### Prawn & Avocado Cocktail

Juicy , North Atlantic prawns, seafood sauce sliced avocado and lettuce served with buttered brown bread.

## MAINS

### Hand Carved Turkey Breast

Freshly prepared hand-carved turkey breast served with sage and onion stuffing, pigs-in-blankets, sprouts, carrots, roast potatoes, cranberry sauce and a jug of gravy.

### Pan Grilled Salmon Fillet

Pan grilled salmon fillet served with new potatoes, sage and onion stuffing and a choice of seasonal vegetables.

### 8oz Rib Eye Steak (£3.00 extra)

Rib eye steak, the tastiest cut available, mushrooms, onion rings, chips and peas served with a jug of warm peppercorn sauce.

### Hazelnut, Cashew & Cranberry Nut Roast

Hazelnut, cashew & cranberry nut roast served with sage and onion stuffing, sprouts, carrots, roast potatoes, cranberry sauce and a jug of vegan gravy.

## DESSERTS

### Christmas Pudding

Classic Christmas pudding, served with custard, cream or Ice cream.

### Deep Filled Mince Pies

Shortcrust pastry with a mince filling served with custard, cream or Ice cream

### Bramley Apple Pie

British Bramley Apple pie served with custard, cream or Ice cream

### Cheesecake

Deliciously smooth and creamy vanilla cheesecake on a crunchy biscuit base filled with milk chocolate drops served with custard, cream or Ice cream.