

Christmas Menu

Starters

CREAMY VEGETABLE SOUP

Homemade vegetable soup with crusty bread and butter

PRAWN COCKTAIL

Greenland prawns with Marie Rose sauce
with granary bread and butter

FARMHOUSE PATE

With toasted granary bread

Main Courses

TRADITIONAL ROAST TURKEY CROWN

With pigs in blankets, Yorkshire pudding, seasonal
vegetables, mashed and roasted potatoes,
stuffing and cranberry sauce.

ROAST BEEF AND YORKSHIRE PUDDING

With seasonal vegetables, mashed and roasted
potatoes and horseradish sauce.

CHORIZO COD WITH CRANBERRY JUS

Served on a bed of wilted spinach,
with seasonal vegetables and new potatoes.

MOZZARELLA, VEGETABLE AND PESTO ROAST

Served with mediterranean sauce, new potatoes
and seasonal vegetables (V)

Dessert

CHRISTMAS PUDDING

DELUXE HOT CHOCOLATE FUDGE CAKE

AFTER EIGHT MINT CHOC CHEESECAKE

FRUIT OF THE FOREST SORBET

£28.95 Per Person
(Child £13.95)

Have a great Christmas!

£10.00 Non refundable deposit
Served from Friday 5th Dec to Friday 26th Dec
(Excluding Friday 19th and Christmas Day)