

# *FESTIVE MENU*

*Three Courses £23.50*

## *STARTERS*

*Goats Cheese served warm with walnuts, golden raisins, croutons and seasonal salad V*

*Pork apple and calvados Pate with toasted Brioche and spiced apple chutney*

*Traditional Greenland prawns cocktail*

*Parsnip soup with truffle oil and parsnip crisps V*

## *MAIN COURSES*

*Traditional roast local turkey, sage and onion stuffing, bacon wrapped chipolatas, roast potatoes, seasonal vegetables, and pan gravy*

*Slow Braised lamb shank in a red wine and rosemary sauce creamed mash potatoes and winter greens*

*Salmon Fillet, Roasted cheery vine tomatoes, sautéed potatoes, wilted spinach and pesto drizzle*

*Stilton and walnuts risotto, parmesan shavings and rocket V*

## *DESSERTS*

*Christmas pudding with brandy custard*

*Warm chocolate fudge cake with orange Chantilly cream*

*Italian sorbets and ice creams*

*Festive cheese board (2.00) supplement*

*£5.00 non-refundable deposit at time of booking and menu choices.*

*Food allergies and intolerances please speak to our staff before booking and ordering. Full allergen information available for this menu*