

Festive Fayre Menu



STARTERS

Parsnip & Chestnut Soup

Oven Roasted Parsnip Soup topped with Chestnut Crumb & Parsnip shavings served with warmed Sourdough

Prawn Cocktail

Atlantic cold water Prawns tossed with homemade Marie Rose Sauce served on fresh cos Lettuce with Cherry Tomatoes, Cucumber and Brown Bread & Butter

Chicken Liver & Port Pate

Homemade Chicken Liver & Port Pate served with toasted Sourdough, Fig Marmalade and Salad Garnish

MAINS

Roast Turkey

Served with Roast and Mashed Potato, Stuffing, Seasonal Vegetables, Honey roasted Carrot & Parsnip & Yorkshire Pudding with Rich house Gravy

Baked Haddock & Hollandaise

Lemon Baked Haddock served with crushed New Potatoes, Green bean Bundle & Hollandaise Sauce

Roast Red Pepper, Caramelized Red Onion & Halloumi Pie

Served with Creamy Mash, Seasonal Veg & Vegetarian Gravy

DESSERTS

Christmas Pudding

Served with Brandy Laced Custard

Baileys Cheesecake

Homemade Baileys Cheesecake served with Dark Chocolate Moose

White Chocolate Orange Profiterole

Orange kissed Yorkshire Pudding Profiteroles with White Chocolate Chantilly

Adult 2 courses £21.95 ~ 3 courses £26.95

Children 2 courses £12.95 ~ 3 courses £17.95

Available from the 1st - 23rd December 12 noon on wards

