

Christmas Season Dinner Menu

3 courses and coffee £25

tomato and basil soup with freshly baked bread (v)

chicken liver parfait with red onion chutney
& toasted crostinis

king prawn & crayfish cocktail with a cheese twist
baked brie, red onion & sun blushed tomato tart
with balsamic syrup (v)



turkey breast with chestnut, onion & sage stuffing,
roast potatoes, bacon roll & cranberry gravy

sirloin steak with dauphinoise potatoes
& brandy cream sauce

slow roasted lamb shank with creamy mash
& red wine mint gravy

fillets of sea bass with sweet potato mash, a cream
dill sauce topped with a parmesan crisp

butternut squash, gorgonzola & rocket risotto
with toasted pinenuts (v)

vegetable wellington with roast potatoes
& veggie gravy (v)

all main courses are served with fresh seasonal vegetables



christmas pudding with brandy sauce

winter berry pavlova with freshly whipped cream

toffee crème brûlée with banana ice cream

white & dark chocolate brownie with vanilla ice cream

selection of cheese and biscuits with celery, grapes & jam
(£1.50 supplement)



coffee with vanilla fudge