

Christmas

MENU

Parties of 4 or more

Served from the 25th November - 20th December

STARTERS

Sweet Potato & Parsnip Soup (VG/GF option)
served with a brown or white crusty roll

Chicken Liver & Brandy Parfait (GF)
served with herb crostini

Melon Cocktail (VG/GF)
served with mango coulis

Breaded Brie Wedges & Cranberry Sauce (V)

MAIN COURSE

Roast Turkey* (GF option)
served with all the trimmings

Honey Glazed Bacon Loin* (GF)
served with rarebit & apple crisp

Baked Haddock & Prawns* (GF)
served with lemon & dill crème-fraiche

Mushroom, Spinach & Stilton Crumble* (V)
*all served with potatoes & seasonal vegetables

To book
please call our
Restaurant on:
01522 699610

DESSERT

Christmas Pudding (V/GF option)
served with brandy sauce

Raspberry Pavlova (V/GF)

Lemon & Ginger Cheesecake (V)
served with Chantilly cream

Belgium Chocolate Truffle Torte (VG option/GF)
served with vanilla ice cream

all followed by coffee & after dinner mints

2 Courses £19.95 3 Courses £24.95

Monday - Friday Bookings Only. Maximum booking of 12 people.
£10 non-refundable deposit per person to be paid at the time of booking.

**Dishes can be adapted to fit dietaries requirements
& allergen information is available upon request.**