

**Roasted pepper and brie soup (v)**  
served with crusty bread topped with melted brie

**Tempura king prawns**  
with an avocado pureé and a sweet chilli dip

**Flat mushroom stuffed with asparagus, pancetta and brie**

**Tomato, mozzarella and avocado salad (v)**

**Deep fried camembert (v)**  
with a blueberry relish

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**Traditional roast turkey**  
with all the trimmings

**Veal escalopes with parma ham and sage**  
served with mashed potatoes and vegetables,  
finished with a white wine sauce

**Breast of chicken wrapped in bacon**  
on a bed of wild mushrooms and mangetout served with new potatoes

**Salmon fillet**  
in a prawn sauce served with wilted spinach and parsnip mash

**Lamb cutlets**  
served with lyonnaise potatoes and caramelised plums, finished with a red wine jus

**Spinach and ricotta pancake (v)**  
with wild mushrooms and parmesan

**Christmas pudding**  
served with brandy custard

**Eton mess**

**Lemon tart**  
served with whipped fresh cream

**Baileys and chocolate cheesecake**  
with a caramel drizzle

**Profiteroles**  
filled with fresh cream and drizzled with warm chocolate

**Selection of sorbets or ice cream**

**Cheese and biscuits**

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**Followed by coffee and mints**

**We would like to wish all our customers  
a very Merry Christmas  
and  
a Happy New Year**

**2 course ... £25 per person**  
**3 course ... £29 per person**  
+ 10% service charge

**Allergy advice:**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients ... if you have a food allergy please let us know before ordering.

Full allergen information is available.