

# Festive Menu

**£40 PER PERSON**

## STARTERS

Tomato, roasted red pepper & basil soup with crusty bread (v)(ve)

Tempura prawns & a sweet chilli dip

Chicken skewers in a sweet & sour sauce

Prawn & avocado salad

Crispy courgette, red onion, aubergine & carrot rosti with a curry dip (v)(ve)

## MAIN COURSES

Roast turkey with all the trimmings

Nut roast with all the trimmings & vegetable gravy (v)(ve)(gf)

Fillet of beef medallions with tarragon & wild mushroom sauce

& sautéed new potatoes

Pork tenderloin escalope with green peppercorn, brandy cream sauce & mashed potatoes

Oven baked cod fillet wrapped in pancetta on a bed of ratatouille & new potatoes

Butternut squash & sage ravioli with a tomato & basil sauce (v)(ve)

## DESSERTS

Christmas pudding with brandy sauce

Lemon cheesecake

Bread & butter pudding

Chocolate soufflé

Chocolate brownie (v)(ve)(gf)

Selection of sorbets (v)(ve)(gf)

Stilton, cheddar, crackers and chutney

(All desserts served with either vanilla ice cream, cream or custard)

A DEPOSIT OF £10 PER PERSON IS REQUIRED WHEN MAKING A RESERVATION.

WE WILL REQUIRE YOU TO PRE ORDER ONE WEEK PRIOR TO YOUR BOOKING.

3 DAYS CANCELLATION NOTICE IS REQUIRED FOR ALL DEPOSIT REFUNDS

MENU MAY BE SUBJECT TO CHANGE

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MAIN DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.