

2 COURSES:  
**£27.50**



3 COURSES:  
**£30.00**

### Starters

**Roast Parsnip Soup (V, GF)**  
With Sourdough Bread and Truffle Oil

**Prawn Cocktail (GF)**  
North Atlantic Prawns in a Marie-Rose  
Sauce, Baby Gem Lettuce and Lemon

**Chicken Liver Parfait**  
With Red Onion Marmalade and Melba Toast

**Salmon Gravdlax**  
Thinly Sliced Cured Salmon with a  
Mustard and Dill Sauce and Salad Garnish

### Mains

**Traditional Christmas Dinner**  
Roast Turkey, Roast Potatoes, Honey Roast Carrots and Parsnips,  
Sage & Onion Pork Stuffing, Gravy and Yorkshire pudding

**Seabass (GF)**  
Served with Crushed Potatoes,  
Winter Greens and a Spiced Tomato Sauce

**8oz Rump Steak (GF)**  
Served with Original Fries and Watercress Garnish

**Nut Roast (V)**  
Served with Butternut Squash Puree and Roasted Onion

### Desserts

**Christmas Pudding (V)**  
With Brandy Sauce

**Chocolate Orange Cheesecake**  
Served with a Grand Marnier Sauce

**Sticky Toffee Pudding (V)**  
Served with Vanilla Ice Cream and Butterscotch Sauce

**Individual Cheese Board (V)**  
Selection of British & European Cheeses, Flavoured Crackers, Grapes, Celery & Quince Jelly

ADD MINCE PIES AND TEA/COFFEE FOR £2.50 EXTRA  
BOTH 2 & 3 COURSES INCLUDE GLASS OF PROSECCO OR DRAUGHT BEER