

# CHRISTMAS DINNER MENU

Available from 27th November 2017 -  
22nd December 2017



**2 Courses £15.95 Per Person**

**3 Courses £19.95 Per Person**

## STARTER

- **Chicken Liver, Clementine & Cranberry Pate** With Toasted Brioche, Mixed Leaves and Chutney
- **Prawn Cocktail** North Atlantic Prawns on a bed of Mixed Leaves, dressed in Marie Rose sauce served with Granary Bread
- **Breaded Brie** On a bed of Mixed Leaves served with Redcurrant Jelly
- **Homemade Tomato & Basil Soup** Topped with Crème Fraiche and Croutons

## MAIN

- **Festive Turkey** Served with Roasted Potatoes, Pigs in Blanket, Stuffing, Seasonal Vegetables and Cranberry Sauce
- **Roast Beef & Yorkshire Pudding** Served with Roasted Potatoes and Seasonal Vegetables
- **Salmon Fillet with a Herb Crust** Served with a Parsley Sauce, Roasted Potatoes and Seasonal Vegetables
- **Mushroom, Brie, Hazelnut and Cranberry Wellington** Served with Roasted Potatoes and Seasonal Vegetables

## DESSERT

- **Traditional Christmas Pudding** Served with Brandy Sauce.
- **Vanilla Baked Cheesecake** Served with Fruits of the Forest Compote and Pouring Cream
- **Rich Chocolate & Orange Torte** Served with Pouring Cream

We cater for most dietary requirements.  
Please ask at the time of ordering.  
Meal choices must be submitted at least  
7 days before your visit.