

# Christmas Menu

## STARTER

*Winter Vegetable Soup with Crusty Bread (vg) (gf\*)*

*Traditional Prawn Cocktail with Bread & Butter (gf\*)*

*Ham Hock Terrine, Crusty Bread & Festive Spiced Red Onion Chutney*

*Goats Cheese, Pear & Cranberry Salad (gf) (v)*

*Beetroot & Red Onion Tart, Salad & House Dressing (vg)*

## MAIN

*Traditional Roast Turkey served with Stuffing, Pig in Blanket, Honey Roast*

*Parsnip, Roast Potatoes & Gravy (gf\*)*

*Orange Glazed Ham with an Orange Jus, Crushed New Potatoes & Spiced Red  
Cabbage (gf)*

*Pan Fried Salmon, sauce Vierge & Crushed New Potatoes (gf)*

*Roast Beef with Yorkshire Pudding, Honey Roast Parsnip, Roast Potatoes & Gravy*

*Vegan Lentil Loaf, Tomato Glaze, Roast Potatoes and Vegan Gravy (vg) (gf)*

## DESSERT

*Christmas Pudding with Brandy Sauce (vg\*)*

*Homemade Chocolate Torte with Crushed Raspberry and Baileys Chantilly  
Cream (gf)*

*Apple & Cranberry Crumble with Custard (gf) (vg\*)*

*Sticky Toffee Pudding with Butterscotch Sauce*

*Trio of Sorbet (vg) 9gf)*

*Followed by Tea/Coffee and Mince Pies*

**V - Vegetarian VG - Vegan/ GF- Gluten Free/GF\* Can Be Made Gluten Free**

**2 Courses £25 3 Courses £30**

