



Christmas Menu 2019

*Homemade Parsnip, Honey & Thyme Soup (v)
with Crusty Baguette Pieces*

*Homemade Chicken Liver Pâté
with Spiced Pear Chutney and Toasted Ciabatta*

*Parmesan Risotto Bon Bons
with Tomato Sauce and Pea Shoots*

*Mini Duck Spring Rolls
With a Plum Sauce Dip and Rocket Salad*

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Roast Turkey Breast

With Pigs in Blankets, Savoury Stuffing, Cranberry Sauce and Homemade Gravy

Roast Topside of Beef

With a Homemade Yorkshire Pudding, Creamed Horseradish Sauce and Homemade Gravy

Fillet of Salmon

With a Creamy White Wine Sauce

Homemade Nut Roast (v)

With a Vegetarian Gravy and topped with Parsnip Crisps

Served with Roast and Mashed Potatoes, Roast Parsnip and a selection of Vegetables

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*Traditional Christmas Pudding
with Homemade Brandy Sauce*

*Homemade Apple and Cinnamon Pie
with Custard or Vanilla Ice Cream*

*Homemade Triple Chocolate Brownie
with Rum & Raisin Ice Cream*

*Homemade Baileys Cheesecake
with a Mixed Berry Compote*

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Tea, Coffee and Homemade Mince Pies

Two Courses for £19.50

Three Courses for £23.50

*Available from the 2nd to 22nd December
Booking is advisable*