

# Christmas

## MENU

### To start

#### Stilton Stuffed Mushrooms

*Mushrooms stuffed with stilton and coated in breadcrumbs, served with salad*

#### Duo of Smoked Salmon Mousse (GF)

*Smoked salmon mousse on a mustard dressing, topped with cured smoked salmon and dill parfait, served with wholegrain seeded crackers*

#### Leek & Potato Soup (VG)

*Creamy leek and potato soup served with warm crusty mini breads*

#### Brie & Cranberry Wedges

*Brie dipped in freshly made beer batter, served with side salad and festive cranberry sauce*

#### Crispy Fried Whitebait

*Served with fresh granary bread and lemon*

### Main Course

#### Traditional Roast Turkey

*Served with pigs in blankets, roasties, mash, Yorkshire pudding, winter vegetables and gravy*

#### Slow-cooked Lamb Shank (GF) (+£3)

*Cooked in red wine gravy and served on a bed of creamy mash with winter veg*

#### Festive Nut Roast (V) (GFO)

*Traditional spiced nut roast served with roasties, mash, Yorkshire pudding, winter vegetables and gravy*

#### Pie of the Day

*All served with chips and gravy, plus your choice of garden or mushy peas*

#### Luxury Fish Pie

*Chunks of hake, salmon, smoked haddock with king prawns bound in a creamy leek sauce and topped with mashed potato and cheddar. Served with new potatoes and winter veg.*

### To Finish

#### Traditional Christmas Pudding

*Served with a splash of brandy and your choice of cream, custard or ice cream*

#### Trillionaire's Tart (GF)(VG)

*Biscuit base, caramel and dark chocolate ganache. Served with ice cream (VG)*

#### White Choc & Raspberry Eton Mess (GF)

*Classic meringue piled with fresh cream, raspberry jam, white chocolate and fresh fruit*

#### Raspberry Tartlett

*Confectioners tart filled with glazed raspberries served with cream or ice cream*

#### Caramel Apple Cobbler

*Classic apple pie topped with crumble and caramel, served with cream, ice cream or custard*

**Two Courses £23.95**

**Three Courses £26.95**

*£10 deposit per person required upon booking*