



FESTIVE FAYRE

4th December - 24th December

2 COURSE £25pp

3 COURSE £30pp

STARTER

Homemade Soup of The Day

Prawn Cocktail

Chicken Liver Pate, Chutney

MAIN COURSE

Roasted Turkey Breast, Pig in Blanket, Cranberry Stuffing, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables.

Salmon Supreme, Herb Crust, Crushed New Potatoes, Seasonal Vegethbles, White Wine & Chive Butter.

Handmade Mushroom & Asparagus Pie, Mashed Potato, Seasonal Vegetables..

DESSERTS

Christmas Pudding with Brandy Sauce

Raspberry & White Chocolate Roulade

Toffee Cheesecake

Coffee/Tea & Mini Mince Pie