

STARTERS

Haddock, Salmon and Spring Onion Fishcakes, Seasonal Leaves and Garlic Mayo

Lentil Soup

Traditional Prawn Cocktail topped with Marie-Rose Sauce

MAINS

Roast Turkey Breast, Chestnut, Thyme and Apricot Stuffing with all the trimmings

Sliced Smoked Gammon set on a Creamed Mash Potato coated in Rosemary Gravy

Pan Seared Loin of Tuna accompanied by Potato, Green Bean and Toulouse Sausage Medley

Carrot and Cashew Wellington, Seasonal Vegetables and Roast Potatoes

DESSERTS

Sticky Toffee Pudding

Vanilla Cheesecake

Christmas Pudding and Brandy Custard

TO FINISH

Tea/Coffee and a Mince Pie

FESTIVE MENU

2 Courses – £15.95

3 Courses – £18.95

Please speak to a member of staff if you have any food intolerances

