



STARTERS

King prawn cocktail

Traditional prawn cocktail, cherry tomatoes, baby gem lettuce, Marie Rose sauce, cucumber (GF upon request)

Brie Bites

Deep fried, served with cranberry sauce & balsamic glaze

Bruschetta

Tomato, onion, basil, balsamic glaze (VE, GF upon request)

Creamy Mushroom Soup

Served with bread roll & butter (VE, GF upon request)

MAINS

Traditional Roast Turkey

Apricot and chestnut stuffing, creamed mashed potatoes, pigs in blankets, roasted root vegetables, sprouts, Yorkshire pudding and red wine gravy (GF upon request)

Roast Sirloin

Apricot and chestnut stuffing, creamed mashed potatoes, pigs in blankets, roasted root vegetables, sprouts, Yorkshire pudding and red wine gravy (GF upon request)

Honey Glazed Salmon

Served with a dill sauce and potatoes (GF)

Sweet Potato, Spinach & Red Onion Tart

Shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade, sunflower and pumpkin seeds (VE, GF)

DESSERTS

Sticky Toffee Pudding

Served with toffee sauce and vanilla ice cream

Baked Lemon Tart

Raspberry coulis, fresh berries (GF, VE)

Traditional Christmas Pudding

Served with brandy sauce (GF)

Chocolate and Coconut Tart

A walnut crumb base filled with chocolate and coconut filling finished with a coconut swirl (GE, VE)

