

Christmas fayre

Starters

Tomato and basil soup

Presented with warmed fresh crusty bread

Smoked Salmon Parcel

Filled with Prawns Bound with Marie Rose

Stuffed Mushrooms

Stuffed with chicken liver pate coated in panko breadcrumbs served with crisp leaf salad garnish and garlic butter.

Caramelized Red Onion and Pear Chutney Tart topped with Yorkshire Blue Cheese

Main Courses

Traditional roast turkey with all the trimmings

Accompanied by seasonal vegetables and roast gravy

Chestnut Risotto with Asparagus

finished with shaved parmesan

Roast Sirloin of Beef & Yorkshire Pudding

Served with horseradish mash with seasonal veg and red wine jus

Baked cod loin

set on cranberry dauphinoise drizzled with saffron, dill and white wine sauce

Desserts

Christmas Pudding

served with rum sauce

Bailys cheesecake

Accompanied by dark chocolate sauce

Traditional Sherry Trifle

Homemade Profiteroles

Presented with toffee sauce

Lunch 2 courses £15.95, 3 courses £20.95

Evening 2 courses £19.95, 3 courses £24.95