



CHRISTMAS MENU 2025

STARTER

(Vy) Cream of Chestnut Mushroom Soup Warm Bread Roll & Butter
Crayfish & Prawn Cocktail in a Bloody Mary Sauce with Brown Bread & Butter
Chicken & Smoked Ham Hock Terrine with Salad Garnish
Mustard Mayonnaise & Warm Toast
Roast Beetroot & Apricot Salad with Balsamic Glaze (VG)
Panfried Queen Scallops served on a bed of Pea Puree Cripsy
Pancetta finished with Balsamic Glaze (supplement £3.50)

MAIN COURSE

Traditional Roast Turkey with Roast Potatoes, Yorkshire Pudding,
Pig in Blanket & Seasonal Vegetables
(V) Mushroom Cranberry & Brie Wellington
with Roast Potatoes & Seasonal Vegetables
Grilled Salmon Fillet with a Prawn Sauce served on a bed of
Crushed New Potatoes and Seasonal Vegetables
8oz Fillet Steak with a Port Sauce, Herb Roasted Parmentier Potatoes ,
Seasonal Vegetables (supplement £5.00)
Slow Roasted Duck Breast with Blackberry & Brandy Sauce,
Roasted New Potatoes & Seasonal Vegetables

DESSERT

Traditional Christmas Pudding with Brandy Sauce
(V) Sililan Lemon Tiramisu
(V) Trio of Chocolate Truffle Torte
(V) Apple Spiced & Winter Berry Crumble
(GF/V/Vy) Chocolate Fondant Pudding
All Served with a choice of Cream, Custard or Ice Cream

TWO COURSES £27.95

THREE COURSES £32.95

Booking only detail overleaf

