



CHRISTMAS MENU

2 COURSES: £24.50

3 COURSES: £29.95

TO START

PIGS IN BLANKETS

SERVED WITH PORK STUFFING AND A DIPPING BOWL OF RICH GRAVY

HOMEMADE SOUP (GFO)

A HEARTY HOMEMADE SOUP. ASK FOR TODAY'S CHOICE
SERVED WITH A CRISPY BAGUETTE AND BUTTER

DEEP-FRIED BRIE (V) (GF)

COATED IN BREADCRUMBS AND SERVED WITH CRANBERRY SAUCE

PRAWN & CRAYFISH COCKTAIL (GFO)

PRAWNS AND CRAYFISH SERVED ON SHREDDED LETTUCE, TOPPED WITH MARIE-ROSE SAUCE

MAINS

TRADITIONAL ROAST TURKEY (GFO)

ROASTED TURKEY BREAST, PIGS IN BLANKETS, FORCEMEAT STUFFING, ROAST POTATOES,
SEASONAL VEGETABLES, AND TURKEY GRAVY

CREPES FILLED WITH RATATOUILLE (V) (GFO)

HERB CREPES FILLED WITH PEPPERS, COURGETTE, AND AUBERGINE IN A TOMATO AND OREGANO
SAUCE, TOPPED WITH CHEESE SAUCE AND PARMESAN, SERVED WITH A HOUSE SALAD

ROLLED BRISKET CHASSEUR (GF)

TENDER SLOW-COOKED BEEF BRISKET, SERVED WITH A RICH CHASSEUR SAUCE MADE WITH
MUSHROOMS, ONIONS, TARRAGON, TOMATOES, AND WHITE WINE. ACCOMPANIED BY MASHED
POTATO AND SEASONAL VEGETABLES

BAKED SALMON ROULADE (GF)

SCOTTISH SALMON ROLLED WITH ROCKET, BAKED, AND SERVED WITH CREAMED POTATO, A
WHITE WINE CREAM SAUCE, AND SEASONAL VEGETABLES

DESSERT

CHRISTMAS PUDDING (V) (GF)

SERVED WITH BRANDY SAUCE

STICKY TOFFEE APPLE CRUMBLE (V) (GF)

SERVED WITH HOT CUSTARD

CRANBERRY & CINNAMON BRÛLÉE

SERVED WITH A SHORTBREAD BISCUIT

DIETARY NEEDS? PLEASE INFORM A MEMBER OF STAFF. (V) VEGETARIAN,
(VE) VEGAN, (GF) GLUTEN FREE, (GFO) CAN BE MADE GLUTEN FREE