

A watercolor illustration of various Christmas plants and berries, including holly leaves and red berries, pine needles, and mistletoe, framing the menu text.

Christmas Menu

2 Course — £26.50

3 Course — £32.50

Starters

Deep Fried Brie Wedge with cranberry sauce

Winter Vegetable Soup with crusty bread

Chicken Liver and Brandy Pâté with caramelised onion
chutney

Main Course

Roasted Turkey – pigs in blanket, garlic and rosemary potatoes,
buttered brussel sprouts & seasonal vegetables, cranberry &
chestnut stuffing & gravy (GF available)

Maple Baked Salmon Fillet with garlic and rosemary new
potatoes with tender stem broccoli.

Nut Roast – garlic and rosemary roast potatoes, buttered brussel
sprouts & seasonal vegetables & gravy (GF available)

Desserts

Individual Christmas Pudding with brandy sauce

Sticky Toffee Pudding with vanilla custard

Lemon Posset with Christmas berries

Extra Supplement
Coffee and mince pie £2.00