

Friday, December 15th & 22nd from 5pm -7.30pm

STARTERS

Prawn Cocktail (GF available) in a Marie Rose sauce with iceberg lettuce and brown bread

Winter Vegetable Broth (VE)

served with bread roll

Chicken Liver Pate (GF available)

served with toasted brioche and fruit chutney

Melon (V)

Served with raspberry coulis

MAIN MEAL

All served with roast potatoes honey roast vegetables, stuffing, seasonal vegetables and Yorkshire Pudding

Roast Turkey Dinner (GF available)

pig in blanket, sausage stuffing

Roast Beef (GF available)

sausage stuffing

Nut Roast (VE)

with cranberry gravy

Wild Mushroom & Chestnut Pithivier (V)

with sauteed garlic mushrooms

DESSERTS

All served with roast potatoes, **Christmas Pudding (V) (GF** honey roast vegetables **available)**

rum sauce, brandy butter

Rum & Raisin Cheesecake (V)

with festive berries

Sticky Toffee Pudding (V) (VE available)

with freshly made egg custard

Aero Mint Brownie (V)

with vanilla ice cream

Tea or Coffee

Main Course £18, 2 Courses £24, 3 Courses £30 Bookings Only. Pre Orders Essential