

2 courses-25.95

3 courses-29.95

Christmas menu

STARTERS

Soup

Cream of winter vegetable soup served with warm crusty bread and butter

Classic Prawn Cocktail

Juicy prawns served on crisp lettuce with marie rose sauce, finished with lemon and a sprinkle of paprika

Chicken Liver Parfait

Smooth chicken liver parfait served with spiced chutney and warm toasted brioche

MAIN COURSE

Roast Turkey

Traditional roast turkey with sage and onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables and gravy

Slow-Braised Beef

Tender Beef slow-cooked in rich red wine and winter herbs with horseradish mash and roasted root vegetables

Baked Salmon

Baked salmon fillet with a creamy sauce served with crushed new potatoes and tenderstem broccoli

Nut Roast

Vegetarian nut roast with a cranberry relish, roast potatoes, seasonal vegetables, sage and onion stuffing and gravy

DESSERTS

Christmas Pudding

A traditional spiced dessert with dried fruits, served with brandy sauce

Pavlova

Winter berry pavlova served with cream and raspberry coulee

Cheese & Biscuits

A variety of cheeses, crackers, caramelized onion chutney and grapes (supplement option)

Tea, Coffee and Mince pies
to finish