

# Christmas Menu



## Starters

#### **French Onion Soup**

Served with a crisp homemade crouton layered with melting gruyere.

#### **Chicken Liver Pate**

Served with onion marmalade and melba toast.

#### Classic Prawn Cocktail

Served with a bloody Mary sauce and caviar.

## Main dishes

### **Traditional Christmas Carvery**

Turkey and beef served with honey glazed parsnips, braised red cabbage, brussel sprouts, buttered thyme carrots, goose fat roast potatoes, sage and onion stuffing, pigs in blankets and a classic yorkshire pudding.

#### **Grilled Seabass**

Served with seasonal vegetables, buttered new potatoes and a rich champagne sauce.

## Homemade Vegetarian Pie

Served with seasonal vegetables, buttered new potatoes and vegetarian gravy.

## Desserts

#### **Christmas Pudding**

Served with custard.

#### Homemade profiteroles

Served with a warm chocolate drizzle.

#### Cheeseboard

Stilton, brie and cheddar served with grapes, toasted bread and onion marmalade.

Ice cream/sorbet

# Finished with a mince pie and coffee

Full payment required at time of booking - Non-refundable from the 24th November 2024

**Please make staff aware of any allergies.** A full list of allergens is available upon request. Alternative dietary options are available for some dishes upon request. If you have a specific dietary requirement, we will do our best to cater for your needs.

