



# Christmas MENU

2 COURSE £32.00

3 COURSE £36.00

## STARTERS

**FRIED BREADED CAMEMBERT CHEESE**

*Served with chilli jam*

**SMOKED HADDOCK & SALMON FISHCAKES**

*Served with rocket & cherry tomato salad, lemon & tartar sauce*

**(V) SPICED ROASTED PARSNIP SOUP**

*Served with toasted croutons*

## MAIN DISHES, SERVED FROM OUR CARVERY

**ROASTED CORNISH TURKEY BREAST, HEREFORD 28 DAY AGED TOP SIDE OF BEEF,  
ROASTED HONEY & WHOLEGRAIN MUSTARD GLAZED HAM**

**PAN SEARED SALMON FILLET WITH CAPER AND OLIVE CAPONATA**

**(V) MUSHROOM, BRIE AND SPINACH WELLINGTON**

*All Served With*

*Roasted Potatoes, Carrots, Maple Glazed Parsnips, Brussel Sprouts, Cauliflower Cheese,  
Pigs in Blankets, Chestnut, Apricot,  
Sage & Onion Stuffing, Yorkshire Pudding & Gravy*

## DESSERTS

*Sticky Toffee Christmas Pudding served with Rum and Raisin Ice Cream*

*Baileys Cheesecake with Madagascan Vanilla Ice Cream*

*Christmas Pudding with Brandy Sauce*

*Festive Cheese Board*

*Mature Cheddar, Oxford Blue Stilton,*

*Rosary Goats Cheese & Somerset Camembert*

*With Crackers and Caramelised Onion Chutney*

**£10 SUPPLEMENT**

