



FESTIVE DINING MENU

2 Courses	30		3 Courses	35
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STARTERS

***French Onion Soup (V)** with Gruyère crouton (VG available)*

***Calamari** with wasabi mayonnaise*

***Chicken Liver Pâté** with melba toast*

***Prawn Cocktail** A classic to start*

MAIN COURSE

All served with the full festive works: crisp roast potatoes, roasted root vegetables, seasonal greens and Yorkshire pudding, with stuffing balls and pigs in blankets for the table to share.

Roast Turkey

Roast Beef

Beetroot Wellington (V)

***Salmon en Croûte** with white wine & dill Sauce*

DESSERTS

***Christmas Pudding** with brandy clotted cream*

***Chocolate Fondant** with caramel ice cream*

***Apple & Cinnamon Crumble** with custard*

***Chocolate Chip & Orange Sponge** with custard*

CHEESE

***Nettlebed Creamery Cheese Board** (£7 supplement)*

