

STARTERS

Butternut squash and sweet potato soup

Chicken, smoked bacon and Port pate, Melba toast, dressed leaves and a beetroot and

walnut jam. (Gf available)

Grill goats cheese toasted with focaccia cranberry dressing Smoked haddock in a brandy cream melted smoked Cheddar (A selection of breads served with all appetisers.)



MAIN DISHES

Roast Leicestershire Turkey served with pigs in blanket, stuffing,
bread sauce and a rich roast gravy. (Gf available)
Chestnut spinach and blue cheese on croute
Salmon wellington with a white wine cream sauce and buttered spinach
Pork fillet with a game stuffing wrapped in serrano ham with a cider jus crispy onions and
straw chips (Gf available)

(All mains served with Rosemary & Thyme Roast Potatoes and seasonal Veg.)



DESSERTS

Homemade Christmas Pudding and Brandy Cream.

Selection of Locally Sourced Cheese &
Biscuits Apple Chutney, Grapes & Celery.
Christmas cracker tiramisu
Cherry Christmas Trifle.



TEA/COFFEE/MINTS

