CHRISTMAS MENU

Sit down served menu – available for lunch and dinner pre-bookings
minimum numbers x30

STARTER
Homemade roast vine tomato soup with fresh bread
or
Sweet potato falafel salad with coriander leaf and apricot dressing
or
Duck liver and candied orange pate and toasted sour dough bread
or
Smoked salmon with lemon and dill dressing on a watercress salad

MAIN COURSE
Christmas roast turkey with pork, cranberry and apple stuffing
served with all the festive trimmings.
or
Roast beef with Yorkshire pudding and horseradish
served with roast potatoes, glazed carrots, Brussel sprouts,
honeyed parsnips and roast gravy
or
Poached Salmon with salsa verdi
served with new potatoes, petit pois, watercress and lemon
or
Homemade mushroom and spinach wellington
served with roast potatoes, glazed carrots, Brussel sprouts,
honeyed parsnips and vegan gravy

DESSERTS
Traditional Christmas pudding with brandy sauce
or
Chocolate orange tart
accompanied by a choice of whipped cream or vegan ice cream
or
Popping bucks fizz cheesecake
served with whipped sugared cream

Please advise of any dietary requirement at time of booking