



CHRISTMAS MENU 2021.

2 COURSE £17.50 / 3 COURSE £21.50.

STARTERS :-

SPICED PARSNIP & BUTTERNUT SQUASH SOUP WITH CRUSTY BREAD.(V)
CHICKEN LIVER PATE WITH CHRISTMAS SPICED CHUTNEY.
STILTON MUSHROOMS ON TOASTED BAGUETTE (V)
DEEP FRIED BRIE WEDGES WITH CRANBERRY SAUCE.
FISH GOUJONS WITH SWEET CHILLI MAYO.

MAINS :-

ROAST BEEF OR ROAST TURKEY WITH ALL THE TRIMMINGS.
BELLY PORK WITH BLACK PUDDING FRITTER & APPLE & SCRUMPY GRAVY.
DUCK BREAST IN A 5 SPICE, REDCURRANT & PORT SAUCE.
MUSHROOM , BRIE & CRANBERRY PARCELS. (V)
BEEF WELLINGTON WITH A RED WINE SAUCE.
PAN FRIED SEABASS FILLET WITH HONEY, GINGER & ORANGE SAUCE.

DESSERTS :-

CHOOSE FROM A SELECTION OF TASTY HOMEMADE DESSERTS.

