

FESTIVE MENU

TWO COURSE FOR £19.95

THREE COURSES FOR £24.95



STARTERS



SPICY PARSNIP SOUP (VE)

— Served with Ciabatta Bread —

CHICKEN AND DUCK TERRINE

— Chicken Thigh and Duck Leg, with Red Onion Marmalade and Herbs, served with Crostini, Onion Jam. —

GOAT'S CHEESE CAPRICORN

— Melted Goat's Cheese on a bed of Roquette sprinkled with Pomegranates —

TEMPURA PRAWNS

— Accompanied with Salad garnish and Sweet Chilli sauce —

MAINS

**ALL OF OUR FESTIVE MAINS ARE SERVED WITH CARROTS,
BROCCOLI, SPROUTS AND BOTTOMLESS GRAVY**

TRADITIONAL ROAST TURKEY

— Turkey slices, served with Sage and Onion Stuffing, Pigs in Blankets, fluffy Roast Potatoes and Bread Sauce —

BEEF RIB

— Slow cooked Beef Rib served with Parsley Mash, Red Wine Jus and topped with a Horseradish Crème Fraiche

SALMON FILLET

— Wrapped in Filo Pastry with Goats Cheese and Spinach served with Roast Potatoes and a Basil Oil —

BEETROOT AND ONION JAM TARTE TATIN (VE)

— Roasted Beetroot and Onion Jam inside a Puff Pastry case, topped with Orange Zest, served with Fluffy Roast Potatoes —

AVAILABLE LUNCH AND DINNER 1ST - 24TH DECEMBER

PTO FOR DESSERTS

(V) Vegetarian (VE) Vegan Please ask for our GF Menu

DESSERTS

CHRISTMAS PUDDING

— Served with your choice of Brandy Sauce or Vegan Custard —

CHOCOLATE AND RASPBERRY TORTE (VE)

— Biscuit Base filled with a Chocolate and Raspberry filling, finished with a Raspberry Swirl and served with "Jude's" Coconut Ice Cream —

CRÈME BRULEE

— Vanilla flavoured Brulee topped with Raspberries —

PASSIONFRUIT AND MANGO CHEESECAKE

— Creamy baked Cheesecake swirled with a Passion Fruit & Mango swirl, on a Coconut & Oat Biscuit base —