

HOMEMADE CREAM OF VEGETABLE SOUP WITH WARM CRUSTY ROLL

CREAMY GARLIC MUSHROOMS SERVED ON A CRUNCHY GARLIC CROUTON
TRIO OF MELON COCKTAIL WITH HOMEMADE BLUEBERRY COULIS
CHICKEN LIVER PATE SERVED WITH CARAMELISED RED ONION RELISH
& TOASTED SEEDED BREAD
FRUIT JUICE

TRADITIONAL CHRISTMAS TURKEY WITH ALL THE FESTIVE TRIMMINGS
ROAST LAKELAND BEEF WITH YORKSHIRE PUDDING
POACHED SEA BASS FILLETS WITH A VIBRANT WATERCRESS SAUCE
MUSHROOM, BRIE & CRANBERRY WELLINGTON

ALL SERVED WITH FRESH VEGETABLES & ROAST POTATOES

SELECTION OF SWEETS TO ORDER ON THE DAY

TEA / COFFEE & MINI MINCE PIES TO FINISH

TWO COURSE

£21.95

THREE COURSE

£27.95

AVAILABLE FROM NOVEMBER 27TH PRE BOOKINGS ONLY

