



# CHRISTMAS MENU

## *Smoked Salmon pâté*

*Served with toast and a dill, honey and mustard sauce*

## *Curried parsnip soup*

*Served with homemade bread*

## *Camembert croquettes*

*Served with homemade date and apple chutney*

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## *Maple glazed roast Turkey*

or

## *Mustard and rosemary glazed roast Beef*

*Served with sausage and cranberry stuffing, chipolatas wrapped in bacon, carrots, roasted parsnips, sprouts with roasted chestnuts, crispy roast potatoes and a Yorkshire pudding*

## *Cranberry, cashew and walnut roast*

*Served with sage and onion stuffing, sweet potato, carrots, roasted parsnips, sprouts with roasted chestnuts, crispy roast potatoes and a Yorkshire pudding*

## *Pan seared fillet of Sea Bass*

*Served with a chorizo and bean broth and mini garlic and rosemary roast potatoes*

## *Beetroot and lemon risotto*

*Topped with goat's cheese. Served with a green leaf salad*

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## *Traditional Christmas pudding*

*Served with brandy butter or double cream*

## *Sticky toffee chocolate pudding*

*Served with a toffee chocolate sauce and choice of clotted cream ice cream or double cream*

## *Fruit Pavlova*

## *Cheeseboard*

*A selection of local cheeses and homemade pickles*

2 Courses - £20.50

3 Courses £24.50

*includes a glass of sparkling white or rosé on arrival*