

# CHRISTMAS MENU

2 COURSE £16.95 / 3 COURSE £19.95 *(£5 deposit)*

## STARTERS

Leek & Curly Kale Risotto with Balsamic Vine Tomatoes

Smoked Mackerel Pate and Melba Toast with a Beetroot and Thyme Salad

Spicy Parsnip Soup with a Homemade Roll



Warm Duck Salad with Mixed Leaves, Baby Radish and Spring Onions

## MAINS

Traditional Roast Turkey with a Port and Apple Stuffing, Honey Glazed Carrots, Roast Potatoes, Parsnip Puree and a Mushroom and Thyme Gravy

Breast of Chicken Supreme with Garlic Mashed Potatoes, Savoy Cabbage and a Rosemary Jus

8oz Sirloin Steak with Fondant Potato, Roasted Cherry Tomatoes, Baby Mushrooms and a Creamed Whisky and Mustard Sauce *(£3 supplement)*

Roasted Fillet of Salmon served with Sautéed Potatoes, Green Beans and a Dill Cream Sauce



Moroccan Spiced Butternut, Spinach and Vegetable Tagine Served with Herbed Cous Cous

## DESSERTS

Traditional Christmas Pudding with a Warm Brandy Sauce

Mango and Pineapple Cheesecake with Cream

Poached Pear with Chocolate and Raspberry Wafer Roll topped with Maple Syrup



Warm Homemade Apple and Cinnamon Crepes with Butterscotch Sauce and Ice Cream