



FESTIVE MENU

Sweet Potato & Butternut Squash Soup with Garlic & Thyme Croutons (V)
Prawn & Crayfish Cocktail, Mixed Dressed Leaves, Marie Rose Dressing & Sourdough Bread
Chicken & Thyme Terrine, Melba Toast & Onion Chutney
Duo of Melon with a Strawberry Coulis (V)

Roast Turkey or Roast Beef

Served with Roast Potatoes, Pigs in Blankets, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding, Stuffing & Gravy

Herb Crusted Seabass

Served with Parmentier Potatoes, Seasonal Vegetables and a Parsley Sauce

Chicken Wrapped in Bacon

Served in a White Wine Sauce, Hasselback Potatoes and Seasonal Vegetables

Stuffed Butternut Squash

Served with Roast Potatoes, Cauliflower Cheese, Yorkshire Pudding & Gravy (V)

Salted Caramel & Chocolate Profiteroles
Panettone Pudding served with a Crème Anglaise
White Forest Meringue Roulade
After Eight Cheesecake served with Vanilla Ice Cream
Cheese & Biscuits

Tea or Coffee & Mini Mince Pie

£26.95

If you have any allergies or dietary requirements, please inform a member of staff

Price includes crackers and table decorations