



CHRISTMAS MENU

STARTERS

Soup of the Day

Served with crusty bread (v)

Garlic Mushrooms

Garlic Mushrooms served on a Toasted Ciabatta (v)

Chicken Liver Pate

Lambs lettuce, caramelised red onion chutney, toasted brown bloomer bread and butter



MAIN COURSES

Traditional Christmas Dinner with all the trimmings

Hand carved turkey, pig in blanket, goose fat roast potatoes, Yorkshire pudding, stuffing, carrots, honey-roast parsnips, Brussel sprouts and gravy

Vegetable Lasagne

Rich Tomato and Herb Sauce, Layered with Sheets Of Drum Wheat Pasta and A Cream Béchamel Sauce, served with Salad Garnish and chips

Roast topside of beef

Hand carved topside of beef, pig in blanket, goose fat roast potatoes, Yorkshire pudding, stuffing, carrots, honey-roast parsnips, Brussel sprouts and gravy



DESSERTS

Christmas Pudding with brandy Sauce (v)

Festive Crumble served with custard (v)

Cheesecake of the day served with Vanilla Ice-cream

2 course £15.95

3 course £18.95

Served between 1st and 24th December 2019

Call 01968 673717 for details

